TWENTIETH CENTURY

COOK BOOK

A FEAST OF GOOD THINGS

A CAREFUL COMPILATION OF TRIED AND APPROVED RECIPES

OFFICERS

Ladies Helping Hand Society of Prichard Baptist Church
Prichard, Ala.

Miss Olivia Hinson	President
Mrs. C. H. Whitman	Vice-President
Mrs. J. M. Clancy	Secretary
Mrs. M. B. Holmes	Treasurer

1912

COPYRIGHTED 1905
LILLIAN V. WYRICK
ANGOLA, IND.

	Page
Apple Roley Poley	45
Bird Nest Pudding	43
Cheese Custard	48
Cherry Pudding	43
Cottage Pudding	47
Cream of Cocoanut Pudding	44
Crow Nest Pudding	44
Delicate Pudding	44
Date Pudding	45
English Plum Pudding	46
Fig Pudding	46
Kiss Pudding	44
Light Pudding	47
Orange Pudding	48
Orange Roley Poley Pudding	45
Pudding	43, 46
Persimmon Pudding	48
Pineapple Pudding	46, 47
Raisin Puffs	47
Rice Custard	48
Sago and Apple Pudding	45
Small Plum Pudding	48
Snow Pudding	49
Steamed Chocolate Pudding	46
Steamed Pudding	49
Suet Pudding	49
Tapioca Pudding	47
SALADS.	
Asparagus Salad	94
Bean and Onion Salad	89
Beet Salad	92
Cabbage Salad	93, 94
Chicken Salad	89, 90
Combination Salad	95
Corn Salad	93
Cream Dressing for Cold Slaw	91
Dutch Cheese Salad	92
Egg Salad	90, 94
Hot Slaw	93
Lettuce Salad	93
Lobster Salad	95
Mayonnaise Dressing without Oil	92
Mayonnaise Dressing	95
Mustard Dressing	91
Nut Salad	90
Oyster Salad	94
Potato Salad	90, 92, 94
Pea Salad	92
Salad Dressing for Cabbage	89
Salad Dressing	91
Salmon Salad	91, 92
Twentieth Century Salad	96
Veal Salad	91
SOUPS.	
Celery Soup	53
Chili	54
Cream of Chicken Soup	54
Cream of Tomato Soup	53
Green Turtle Soup	53
Noodle Soup	51
Ox Tail Soup	54
Oyster Soup with Milk	52
Plain Oyster Soup	51
Potato Soup	52
Salmon Soup	52
Stock for Soup	51
Squirrel Soup	53
Tomato Soup	52
Vegetable Soup	51
Vermicelli Soup	52
VEGETABLES.	
Asparagus	58
Baked Macaroni	61
Baked Squash	65
Baked Sweet Potatoes	62
Baked Tomatoes	58
Beet Greens	65
Boston Baked Beans	58, 60
Cabbage with Cream	62
Carrots, boiled	66
Cooked Cauliflower	57
Cooked Rice	66
Corn Oysters	58
Corn to Fry	59
French Fried Potatoes	65
Fried Egg Plant	60
Fried Potatoes with Eggs	62
Fried Salsify	62
Light Dumplings	60
Lima and Kidney Beans	61
Macaroni and Cheese	58
Macaroni and Tomatoes	59
Mushrooms	60, 61
New Potatoes in Cream	61
Onions Stewed	66
Parsnips	57
Plum Dumplings	59
Potato Fillets	63
Potato Pot Pie	57
Saratoga Chips	58
Sauer Kraut	61
Scalloped Potatoes	60, 65
Scalloped Corn	66
Scalloped Onions	66
Spaghetti	59
Spinach	64
String Beans	63
Stewed Pumpkin	63
Stewed Tomatoes	64
Succotash	59
Sweet Potatoes	63
To Boil Rice	64
Tomatoes	61
Turnips	66
Vegetable Hash	64
Vegetable Oysters	57

Page

MEATS.

Beef Loaf 72
Brain Cutlets 73
Chicken Loaf 73
Chicken Pie 70
Creamed Chicken 72
Delicious Fried Ham 76
Dried Beef with Cream 74
Flank Steak 74
Fried Liver 77
Frogs, Fried 71
Head Cheese 74
Jellied Meats 77
Meats and Suitable Sauces.... 69
Meat Balls 70
Meat Cakes 69
Pigs Feet, Pickled 76
Pot Roast of Beef..... 72
Pressed Beef 71
Roast Hare or Rabbit 76
Roast Pigeon 73
Roast Turkey with Oyster Dressing 72
Smothered Beef Steak..... 70
Squab Pot Pie 73
Stuffed Heart 75
Sweet Breads 70
Toad in the Hole 71
To Fry Steak 69
To Fry Fresh Ham 71
Tongue with Tomato Sauce.... 71
To Cook Tongue 71
To Roast Beef 72
Veal Croquettes 70
Veal Loaf 73
Veal Cutlets 75
Veal with Oysters 75

PASTRY.

Banana Pie 39, 41
Buttermilk Pie 38
Cherry Whang 38
Cherry Pie 36
Chocolate Pie 39
Cocoanut Pie 38
Cream Pie 34
Crumb Pie 34
Custard Pie 36
Dried Peach Pie 33
Elderberry Pie 40
Good Pie Crust 37
Lemon Pie.....37, 38, 41
Mince Meat 39, 40
Mock Cream Pie 40
Mock Mince Meat Pie.....36, 40
Orange Cream Pie 34
Orange Short Cake 37
Peach Pie 36
Pie Shells 40
Pie Crust 41
Pineapple Pie 35
Pieplant Pie .....
Plum Cobbler .....
Pumpkin Pie 38
Raisin Pie .....
Ripe Currant Pie .....
Rhubarb Pie .....
Shoo Fly Pie 38
Short Cake 40
Southern Tomato Pie 33
Strawberry Short Cake 34, 41
Transparent Pie 35
Vinegar Mince Pie..... 40

PICKLES, CHILI SAUCE AND CATSUP.

Chili Sauce 100
Chowder 102
Chow Chow 100
Cucumber Mangoes 100
Cucumber Pickles ..101, 102, 103
Dill Pickles 104
French Mustard 103
French Pickles 101
Grape Catsup 101
Green Tomato Sauce 99
Mixed Mustard Pickles 103
Mixed Pickles 99, 102
Mustard Pickles 99
Pickles in Grape Leaves.....103
Pickled Onions 102
Ripe Cucumber Pickles...100, 104
Sweet Relish 102
Tomato Catsup 100

PRESERVES AND JELLIES

Cherry Sunshine 112
Cherry Preserves 109
Currant Jam 109
Cranberry Jelly 110
Frost Jelly 110
General Rules for Making Jelly 107
Grape Jelly 107
How to Preserve a Husband..108
Pineapple Preserves 111
Lemon Jelly 109, 110
Orange Jam 108
Orange Marmalade 109
Preserved Pears 110
Preserved Watermelon or Citron 110
Plum Butter 112
Quince Honey 108
Raspberry Jelly 107
Strawberry Sun Preserves.....108
Transcendent Crab Apple Jelly 107
Tomato Jelly 109
Tomato Preserves 111
Strawberry and Rhubarb Jam.111

PUDDINGS.

Apple Pudding 47

BREAD

" But tho' so much of learning had been crammed into her head,
She couldn't for the life of her compound a loaf of bread."

When a well-bred girl expects to wed,
'Tis well to remember that men like bread,
We're going to show the steps to take,
So she may learn good bread to make.

First, mix a luke warm quart, my daughter,
One-half of milk and one-half of water;
To this please add two cakes of yeast,
Or the liquid kind if preferred in the least.

Next stir in a teaspoonful of nice clear salt,
If this bread isn't good, it won't be our fault,
Now add the sugar, tablespoonfuls three,
Mix well together, for dissolved they must be.

Pour the whole mixture into an earthen bowl,
A pan's just as good, if it hasn't a hole.
It's the cook and the flour, not the bowl or the pan,
That "makes the bread that makes the man."

Some people like a little shortening power,
If this is your choice, just add to the flour
Two tablespoonfuls of lard, and jumble it about,
'Till the flour and lard are mixed without doubt.

Next stir the flour into the mixture that's stood
Waiting to play its part to make the bread good,
Mix it up thoroughly, but not too thick;
Some flours make bread that's more like a brick.

Now grease well a bowl and put the dough in,
Don't fill the bowl full, that would be a sin;
For the dough is all right and it's going to rise,
'Till you will declare that it's twice the old size.

Brush the dough with melted butter, as the recipes say;
Cover with a bread towel, set in a warm place to stay
Two hours or more, to rise until light,
When you see it grow, you'll know it's all right.

As soon as it's light, place again on the board;
Knead it well this time. Here is knowledge to hoard.
Now back in the bowl once more it must go.
And set again to rise for an hour or so.

Form the dough gently into loaves when light,
And place it in bread pans, greased just right.
Shape each loaf you make to half fill the pan,
This bread will be good enough for any young man.

Next let it rise to the level of pans—no more,
Have the temperature right—don't set near a door.
We must be careful about draughts, it isn't made to freeze,
Keep the room good and warm—say seventy-two degrees.

Now put in the oven; it's ready to bake;
Keep uniform fire, great results are at stake.
One hour more of waiting and you'll be repaid,
By bread that is worthy a "well-bred maid."

Cook 3 medium sized potatoes and mash fine. Put 2 tablespoons of flour in a crock, and 2 tablespoons granulated sugar, 2 tablespoons salt, mix this in a thin paste with cold water, then add 2 quarts boiling water, add mashed potatoes, stir in yeast or starter. Cover and let stand until morning. In the morning add as much warm water (not boiling) as desired. Stir in flour to make a thick batter, let rise two or three hours, mix stiff, grease your pan, let rise ten or fifteen minutes, mix down, don't mix too much, let rise and mould into loaves, let rise and then bake in a moderate oven. Grease loaves over top when moulding out.

MAGIC SUPPER

BILL OF FARE

1 A Chilly Reception,	1 Frozen Fruit
2 A link from Friendship,	2 Weinerwurst
3 Symptoms of Love,	3 Pickles
4 Splinters of Fun,	4 Tooth Picks
5 Adam's Ale,	5 Water
6 A Magic Circle,	6 Doughnuts
7 A piece of the Moon,	7 Cheese
8 Forbidden Fruit,	8 Apple
9 Preacher's Delight,	9 Chicken
10 A Hot Time,	10 Coffee

6 [illegible] spoons
1 2/3 milk - 2T ~~sugar~~ 1T salt
1 c flour 1T butter
mix dry

Mint jelly
Prepare juice from white
pastorange add sugar a
cordingly boil till jelly
test is made. f.d. pepperm
green coloring.

SALT RISING BREAD.

One pint warm water, pinch salt, ¼ teaspoon soda, mix very thin batter with flour, set where it will stay warm, in the morning warm some flour in the mixing pan, warm 1 quart milk, add butter the size of a walnut, put emptyings and milk in the flour and stir until it is a thick batter, add salt, let set a couple of hours, mix not as stiff as other bread, let stand until it rises, then put in pans. Bake one hour.

SALT RISING BREAD.

Half cup corn meal, put in a bowl, pour boiling water over it in the evening. In the morning add to this 1-3 teaspoon soda, 1 teaspoon of salt, 1 teaspoon of sugar and a little warm water, thicken with flour, put in a warm place to rise; then add 1 pint lukewarm water to a loaf of bread. Mix stiff and mould into loaves, let rise; and bake.

GRAHAM LOAF.

One cup sweet milk, ½ cup sugar, 2 eggs, 1 cup sour milk, ½ cup molasses, ½ teaspoonful salt and soda, each. Beat eggs and soda in sour milk. Mix all other ingredients and sift in enough graham flour to make a stiff batter. Steam two hours and bake one-half hour.

BOSTON BROWN BREAD.

Two cups corn meal, 2 cups rye flour, 1 cup molasses, 1 teaspoonful soda, salt, sour milk to mix quite stiff. Put into cans and steam two and a half or three hours.

GRAHAM BREAD.

One quart water, 1 yeast cake, a large tablespoonful salt, make a stiff batter with pure graham meal and let rise (over night in cold weather.) When light add ½ teaspoon soda, 2 or 3 cups sugar and a tablespoonful melted butter. Stir and beat thoroughly. Mould into soft loaves with white flour.

CORN BREAD.

One cup sweet milk, 1 egg, 2 cups corn meal, ½ cup flour, 2 tablespoons melted butter or lard, 2 tablespoons sugar, 3 teaspoons baking powder, a little salt.

RAISED BISCUIT.

Dissolve 1 tablespoonful butter in 1 pint hot water, when luke-warm stir in 1 quart flour, add 1 beaten egg, a little salt, 1 cup yeast. Work into dough till smooth. In winter set in a warm place to rise, in summer set in a cool place. In the morning work softly and roll out 1 inch thick and cut into biscuits, place in pans and set to rise for thirty minutes. Bake. These are delicious.

ROLLS.

Half cake yeast foam (or compressed yeast) in ½ pint lukewarm water. Put this to soak at noon. Have ready four large potatoes, mashed fine, 1 pint flour, 1 pint warm water and at bed time mix these together and then add enough flour to make a stiff batter and let stand till morning. In the morning put in 2 large tablespoons butter, 2 of lard, 2-3 cup sugar, little salt. Mix well and let raise. Then make into rolls or buns. This will make about three dozen rolls. When the batter is made stiff in evening it is best to stir it well for twenty or thirty minutes.

SOUR MILK BISCUIT.

Mix together two cups of sour milk or buttermilk, ½ cup of melted butter, a teaspoonful of soda dissolved in a very little scalding water and enough flour to make a dough that can be rolled out. Roll out, cut into rounds and bake in a brisk oven.

BROWN BREAD.

Two and a half cups graham and 1 cup wheat flour, ½ cup corn meal, 1 cup molasses, 1 cup raisins, 1 teaspoon soda, 2 teaspoonfuls sour milk. Salt. Steam two and a half hours.

BAKING POWDER BISCUITS.

Sift 1 quart flour and three teaspoons baking powder. Rub in 2 tablespoons lard or butter, or half-and-half. Wet with nearly 1 pint of sweet milk. Roll about 1 inch thick on well-floured board. Bake fifteen or twenty minutes in hot oven. Can use more butter, and water instead of milk.

BUNS.

Break 1 egg into a cup, fill the cup with sweet milk, mix with it a ½ cup yeast, ½ cup butter, 1 cup sugar, enough flour to make a soft dough, flavor with nutmeg, let rise till very light, then mould into biscuits with a few currants. Let rise a second time in the pan. Bake, and when nearly done glaze with a little molasses and milk. Use the same cup for each measure.

GRAHAM BISCUITS WITH YEAST.

One pint water or milk, 1 tablespoon butter, 2 tablespoons sugar, ½ cup yeast and a pinch of salt, enough wheat flour to use up the water, making it the consistency of batter cakes; add the rest of the ingredients and as much graham flour as can be stirred in with a spoon. Set away until morning; then grease a pan, take a lump of dough the size of an egg, roll lightly; let raise twenty minutes; bake in a hot oven.

SOFT GINGER BREAD.

Half cup sugar, 1 cup molasses, ½ cup butter, 1 teaspoon each of ginger, cinnamon and cloves, 2 teaspoons soda disolved in 1 cup boiling water, 2½ cups flour, add 2 well-beaten eggs the last thing before baking. This is excellent.

CORN BREAD.

Two eggs, ¼ cup sugar, ½ cup butter, 1 cup flour, 1 cup meal, ½ teaspoon soda, and 1 teaspoonful baking powder, pinch salt, 1 cup sweet milk.

CORN BREAD.

One cup sour milk, 1 teaspoonful soda, 3 tablespoonfuls lard, 2 eggs, a little salt, and enough corn meal to make a thin batter.

JOHNNY CAKE.

One tablespoon butter creamed lightly with 3 of sugar, 1 egg beaten with a pinch of salt, 1 teacup milk, 3 tablespoons flour, 6 of corn meal, 2 heaping teaspoons baking powder with the flour.

WHOLE WHEAT BREAD.

Boil one quart sour milk, strain, let the whey cool until it is milk warm; add 1 tablespoon salt, 1 tablespoonful sugar, 1 cake compressed yeast, and whole wheat flour enough to make a stiff batter, beat well; let raise until light, add flour enough to mix; knead until soft and elastic; make into small loaves, when light bake forty-five minutes in a quick oven.

STEAMED BOSTON BROWN BREAD.

Three and a half pints of graham flour, 1 pint of hot water, 1 pint of molasses, and 1 pint of buttermilk, 1 cup seeded raisins, 1 teaspoonful soda sprinkled in dry after batter is mixed; steam three hours, then put in oven about twenty or thirty minutes to brown. This amount steam in three one-quart cans.

PARKER HOUSE ROLLS.

One pint cold boiled milk, 1 teaspoonful lard, salt, ½ cake yeast foam dissolved in 1 cup luke-warm water, 1 tablespoonful sugar, 2 quarts flour. Mix lard, salt, sugar and flour with wet mixture, raise until morning. Then mix until dough looks velvety. Let raise again until very light, then roll about one inch thick, fold over half enclosing a small piece of butter in fold. Let rise one hour and bake quickly.

CINNAMON BUNS.

Leave out enough bread dough for one loaf, then work into that about ½ cup of lard, and 2-3 cup of sugar. Let raise nicely after kneading in sufficient flour to make it stiff. When light, roll out, have ready some butter and sugar rubbed together, spread thinly over, sprinkle cinnamon over and roll up as you would jelly cake, slice off about half inch slices, then lay in pans and set them to raise again. When nearly ready for the oven spread on plenty of butter and sugar and sprinkle on more cinnamon. Bake about twenty minutes.

STEAMED CORN BREAD.

One cup sour milk, 1 cup molasses, ½ cup raisins, ½ teaspoonful soda, ½ cup corn meal, 1 cup flour, a little salt. Steam two and a half hours.

New Lb. Cake

6 eggs
3 sticks butter
1 box (1 lb) confectioners sug
fill sugar box. cake flou
1 t s. vanilla

Cream butter add sug
add eggs one at a time
and beat well, add
flour gradually, add

CAKES

"With weights and measures just and true.
Oven of even heat:
Well buttered tins and quiet nerves.
Success will be complete."

MARRIAGE CAKE.

Take five pounds of fervent devotion, three pounds extract of faithfulness, four quarts of heartfelt satisfaction, one pound each of prudence and good nature, six scruples each of confidence and mature deliberation, eight ounces each of gentleness and modesty, twelve scruples of matrimonial fidelity, two pounds connubial felicity, three quarts ecstatic enjoyment, one pound each of patience, industry and economy, nine ounces each of discretion and benevolence, four ounces of neatness, half pound seeds of virtue, one ounce essence of purity, seven pints sweetness of disposition. Add to this one quart balm of a thousand ills, five pints cream of excellence, one gallon milk of human kindness, one hundred grains common sense. Mix thoroughly with cheerfulness, then pour into the golden bowl of domestic happiness, lubricated with the oil of gladness and bake in the oven of blessedness, heated with the fire of true love. While warm spread with a frosting of gracefulness. In the center place the star of hope, encircled with a wreath of smiles interwoven with pinks of perfection, and fasten the wreath with golden cords of harmony and silver threads of discourse.

LAYER CAKE.

Two cups sugar, ½ cup butter, 1 cup sweet milk, 3 cups flour, whites of two eggs, 2 teaspoons of baking powder. Flavor with lemon.

WHITE CAKE—LAYER.

Two cups sugar, 1 cup butter—cream butter and sugar, 1 cup sweet milk, 4 cups flour, whites of five eggs, 2 teaspoons baking powder.

FILLING—Yolks of five eggs, 1 cup sugar beaten together, 2 tablespoons milk, butter size of walnut, 1 teaspoon flour, ½ cup Baker's chocolate.

CREAM CAKE.

One cup sugar, ½ cup butter, whites of four eggs, ½ cup sweet milk, 2 teaspoons baking powder, 1½ cups flour. Flavor to suit. Bake in three layers.

FILLING.—One cup sweet milk, 1 tablespoonful butter, 1 tablespoonful flour, yolk of four eggs, ½ cup sugar. Mix and let come to a boil.

CHOCOLATE CAKE.

Two cups sugar, 1 cup butter, yolks of five eggs, whites of two, 1 cup milk. Thoroughly mix 2 teaspoonfuls baking powder with 3½ cups flour while dry, then mix together. Bake in jelly tins.

FILLING.— Whites of 3 eggs, 1½ cups sugar, 3 tablespoons grated chocolate, 1 teaspoon vanilla. Beat together and spread between layers and top of cake.

BOILED ICING.

One cup sugar, 2 tablespoonfuls water, boil until it strings from the spoon. Beat stiff whites of four eggs, put in dish and when the sugar is boiling pour over the eggs, stirring briskly. Flavor to taste.

FAVORITE BLACK CAKE.

One cup molasses, ½ cup sugar, 1 egg, butter the size of an egg, melted, salt and spices, 1 cup boiling water, add fruit and stir all together. Two and a half cups flour.

MOLASSES CAKE.

One cup of molasses, 1 cup of sugar, ¾ cup sour milk, 2-3 cup lard, 2 eggs, 1 tablespoonful soda, flour to make a stiff batter. Spices.

COFFEE CAKE.

One cup sugar, 1 cup molasses, 1 egg, 1 teaspoonful soda, 1 cup shortening, 1 cup cold coffee, 1 cup raisins, 1 teaspoonful allspice, 1 teaspoonful cloves, 1 teaspoonful cinnamon, 3½ cups flour or enough to make a stiff batter.

SNOW BALL CAKE.

Two cups sugar, ½ cup butter, whites of four eggs, 1 cup sweet milk, 2 teaspoons baking powder, 3 cups flour. Flavor to suit taste.

LAYER CAKE.

One and a half cups sugar, ½ cup butter, 2-3 cup milk, 2½ cups flour, whites of three eggs, 2 teaspoons baking powder; rub butter and sugar to a light cream, then stir milk in slowly, then add the flour with which the baking powder has been mixed and sifted while dry. Lastly, add the well-beaten whites of the eggs. Bake in three layers in well heated oven.

BLACK CHOCOLATE CAKE.

Two cups brown sugar, 1 cup butter, yolks of two eggs, well beaten, ½ cake chocolate dissolved in half cup boiling water, 1 teaspoonful soda in one cup sour milk, 1 teaspoonful baking powder in 3 cups flour. Flavor with vanilla.

QUEEN CUP CAKES.

Half cup milk, ⅞ cup butter, 2 cups sugar, 3 cups flour, yolks of 4 eggs, 3 level teaspoons baking powder, 1 tablespoon lemon juice and grated rind of half a lemon. After the batter is well stirred to mix it, and beaten to make it light, fold in the whites of the eggs, carefully carrying the spoon to the bottom of the bowl every time. When baked turn the cakes out on a wire cake cooler and frost tops.

EVERY DAY FRUIT CAKES.

One pound sugar, 1 cup butter, 1 cup sour milk, 4 eggs, 1 pound raisins, 1 pound English currants, ½ pound citron, 1 nutmeg, 1 teaspoonful cloves and cinnamon, and 1 teaspoonful soda.

YEAST CAKE.

One cup bread sponge, 1 cup sugar, ½ cup butter or lard, 1 egg, ½ teaspoon soda, 2 teaspoons ground cinnamon, and enough flour to thicken.

WHITE MOUNTAIN CAKE.

Two eggs, ½ cup butter, two cups of sugar, 1 cup sweet milk, three cups flour, 2 teaspoons baking powder.

ROLL JELLY CAKE.

One and one-third cups sugar, 3 eggs, 1 cup sweet milk, 2 cups [illegible]r, teaspoonful each cream tartar and soda, bake q[illegible] [illegible]ll with jelly as soon as taken from oven.

[illegible]MAN'S CAKE.

F[illegible]ggs, [illegible] sugar, 1 pint cream, sour, 1 teasp[illegible] cr[illegible]r, 1 teaspoonful soda, 1 tablespoonful butter, fl[illegible]. Serve as any other spon[illegible] cake. Bake in la[illegible]hipping pan.

EG[illegible] FRUIT CAKE.

One cup sugar, 1 cup buttermilk, 6 tablespoons butter, 1 teaspoon soda, 1 cup chopped raisins, all kinds of spices, 1 teaspoon lemon, flour, raisins, flour until stiff enough that it will not run from the spoon.

MOLASSES CAKE.

One cup molasses, 2-3 cup sugar, 1 cup hot water, ½ cup butter, 1 spoonful soda, ginger, nearly 3 cups flour.

ANGEL CAKE.

Sift 1 teaspoonful cream tartar six times with ½ cup flour; whip with whites of six eggs until they stand alone; then gradually stir into them ½ cup granulated sugar and sifted flour. Beat very hard,

turn into a clear, slightly greased pan with a funnel in the center. Bake in a steady oven. Then turn the pan upside down upon a clean towel and as the cake cools it will slip out of the tin. When cold ice the bottom and sides of the loaf. Tried and good.

CARAMEL CAKE.

Sugar 2 cups, butter ½ cup, sweet milk 1½ cups, flour 3 cups, baking powder 3 teaspoons, whites of four eggs.

FROSTING. Sugar 1½ cups, milk ½ cup, butter size of a walnut. Boil ten minutes.

ROLL JELLY CAKE.

Three whole eggs, 1 cup of soft white sugar, 1 tablespoon of water to moisten the sugar, 1 cup of sifted flour, 1½ teaspoons of baking powder. Bake twenty minutes in a quick oven, spread with jelly and roll at once; or the following filling may be used. Juice and rind of 1 lemon, ¼ cup of sugar, 2 tablespoons of butter; stir while boiling, when thick remove from stove and stir

HICKORYNUT

One cup of butter, 2 cups granulated sugar, 3 cups of flour, 1 cup of sweet milk, whites of seven and yolks of two eggs, 2 teaspoons baking powder, 1 pint of hickorynut meats rolled and sprinkled with flour. Rich and excellent.

WHITE FRUIT CAKE.

One cup of butter beaten to a cream, add 2 cups of sugar, 3 of flour, in which 2 teaspoons of baking powder have been sifted, and the stiffly beaten whites of 6 eggs. Bake in jelly tins, and while still hot put between the layers the following: Chop fine ½ of a pound each of figs, seeded raisins, citron, blanched almonds and stir them into three whites of eggs beaten stiff, a teacup of granulated sugar and the juice of a lemon, put this between the layers and frost. A most delicious cake.

FRUIT CAKE.

Two cups sugar, 2 cups bread sponge, 1 cup butter, 1 cup black molasses, 1 cup chopped raisins, 1 cup currants, ½ pound citron, 2 eggs, 1 teaspoon soda, all kinds spices, stir quite stiff, let raise and bake.

DEVIL'S CAKE.

Cream ½ cup butter with 1½ cups brown sugar, add 1 cup grated chocolate dissolved in ½ cup boiling water, next add the yolks of two eggs well beaten, ½ cup milk, 2 teaspoons baking powder, 2 cups sifted flour, white of 2 eggs beaten.

FILLING—One and a half cups brown sugar, one-half cup sweet milk, butter the size of walnut, cook until taffy.

HICKORYNUT LOAF CAKE.

Cream a cup of butter and two cups of sugar together, when very light stir in a cup of cold water and ½ cup of milk, 5 eggs (beaten light), three cups of flour sifted with 2 teaspoons of baking powder and a salt spoon of salt; last of all 2 cups of hickorynut kernels dredged with flour. Bake in a loaf in a steady oven, cover with paper the first half of baking.

PINK AND WHITE CAKE.

Two cups of sugar, 1 cup of milk, 2 tablespoons butter, 2 teaspoons of baking powder, 3 cups of flour; divide the batter and color half with pink fruit coloring.

WHITE LAYER CAKE.

One and one-half cups of sugar, ½ cup of butter, 2-3 of a cup of sweet milk, 2 teaspoonfuls of baking powder, two cups of flour and the whites of four eggs.

FILLING FOR CAKE.

One egg, 1 cup sugar, grated rind and juice of small lemon, apple grated, cook for five minutes.

SUNSHINE.

Whites 7 eggs, yolks 5 eggs, 1 cup granulated sugar, 2-3 cup flour, 1-3 teaspoonful cream tartar and pinch salt. Sieve flour and sugar five times more as for angel cake. Beat yolks thoroughly. Work beaten and whites about half, add cream tartar and beat very stiff, stir in sugar lightly, then the beaten yolks thoroughly, then add flour and flavoring. Put in tube pans at once; will bake in thirty-five to fifty minutes.

CREAM PUFFS.

One cup hot water, one-half cup butter—boil, 1 cup of flour stirred unitl it cooks, take from the stove and stir to a paste, cool, stir in 3 eggs, drop on buttered tins and bake 25 minutes. If taken from oven too soon they will fall. One cup milk, 1 cup sugar, 1 egg, 3 tablespoons flour, flavor. Put this filling in after taken from the oven.

WHITE CAKE.

One cup butter, 2 cups sugar, 1 cup sweet milk, 1 cup corn starch, 2 cups flour, whites of 7 eggs, 1 teaspoon soda, 2 teaspoons cream tartar.

OLD FASHIONED TEA CAKE.

One cup of light brown sugar creamed with a tablespoonful of shortening, 1 fresh egg broken in the sugar, 2-3 of a cup of buttermilk with a small teaspoonful of soda stirred into it, enough sifted flour to make a stiff batter, nutmeg for flavoring, and baked in a large, deep pie pan, eaten warm with or without butter.

BLACK FRUIT CAKE.

One cup butter, 2 cups sugar, 1 cup New Orleans molasses, 1¾ cups sour milk, 5 eggs, 1 heaping teaspoon soda, 5 cups flour, 1½ pound seeded raisins, 1 pound dried currants, 2 cups chopped hickorynut meats, 1 teaspoonful each of ground cloves, cinnamon, allspice and grated nutmegs. Cream together the but-

ter and sugar, add molasses, sour milk with soda dissolved in it, eggs and flour, then spice, then the fruit that has been mixed and dredged with flour. Bake in one pan in a slow oven two hours.

HICKORYNUT CAKE.

Two cups of sugar, 1 cup of sweet milk, 2-3 cup of butter, 3 cups of flour, 3 eggs, 2 teaspoons of baking powder and one cup of nut kernels chopped fine.

FEATHER CAKE.

One heaping cup of soft white sugar, butter the size of a walnut, ½ cup sweet cream, 1¼ cups of flour and 2 teaspoons of baking powder.

CORN STARCH CAKE.

One teacup of granulated sugar, 2-3 of a cup of milk, ½ cup of butter, 2 cups of flour, ½ cup of corn starch, 1 teaspoon each of vanilla and lemon, 3 teaspoons of baking powder, and whites of four or two whole eggs.

FILLING WITH HICKORYNUTS FOR LAYER CAKE.

One cup sour cream, one-half cup of granulated sugar cooked until it strings, stir in 1 cup of rolled hickorynuts.

BREADDOUGH CAKE.

Two cups of breaddough, 1-3 cup melted butter, 1 cup flour, 1 and one-half cups sugar, (light brown) 1-3 cup sour milk, 1 teaspoon soda, 1 egg, cinnamon and nutmeg.

CAKE FILLING.

One cup sugar, 1 cup either sweet or sour cream, 1 cup either chopped hickorynut meats, raisins, dates or figs. Cook until thick, cool, and place between cake layers.

LEMON SPONGE CAKE.

Into a level cup of flour put a level teaspoon of baking powder and sift it; grate the yellow rind of 1 lemon, seperate the whites from the yolks of 4 eggs,

1 scant cup granulated sugar and beat it to a cream with the yolks, then add the grated rind and 1 tablespoon juice of the lemon. Stir all until thick and creamy. Beat the whites to a stiff froth, then quickly and lightly mix, without beating, one-third of flour with the yolks, then one-third of the whites, then more flour and whites until all are used. Mixing must be very light, rather cutting down through the batter than beating it. Beating eggs makes them light, but beating batter makes the cake tough. Bake immediately until a straw run in can be withdrawn clean. This makes a good cake.

MARBLE CAKE.

DARK PART.— Half cup butter, 1 cup sugar, ½ cup molasses, 1 cup sour milk, 1 teaspoon soda, 2 cups flour, yolks of four eggs and 1 whole egg, ½ teaspoon each nutmeg, cloves and cinnamon.

LIGHT PART. Whites of four eggs, 1 cup sugar, ½ cup butter, 1 cup sweet milk, 2½ cups flour, 1 teaspoon cream tartar and ½ teaspoon soda.

WHITE CAKE.

Two cups sugar, 1 cup butter, 1 cup cream, 4 cups flour, 2 heaping teaspoons baking powder, and the whites of eight eggs.

RAILROAD SPONGE CAKE.

One and a half cups sugar, 2 even cups flour, 4 eggs, 1 teaspoon baking powder. Mix and add 1-3 cup hot water.

SPICE CAKE.

Three eggs, 2 cups sugar, 1 cup molasses, 2 cups sour milk, 1 cup shortening, 1 pint raisins, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves. Mix quite stiff. This will make two cakes.

CREAM ICING.

Two cups sugar, ¾ cup sweet milk. Boil fifteen minutes; beat until cold and thick enough to spread. Flavor.

MOLASSES CAKE.

One cup sugar, ¾ cup butter or lard, 1 or 2 eggs, 1 cup molasses, 1 cup sour milk, 2 teaspoons soda, ½ teaspoon cinnamon, salt, flour, about 4 cups. Beat well with a wire spoon and bake in a slow oven.

PORK CAKE.

One pound pork chopped fine, 1 pound sugar dark, 1 pound raisins, 1 pound currants, 1 pint baking molasses, 1 tablespoon each of cloves, cinnamon, allspice and pepper, 1 nutmeg, butter the size of an egg, 2 eggs, 1 tablespoon soda, dissolved in one pint of hot water. Stir stiff with flour and bake in loaf pans. Tried and good.

METROPOLITAN CAKE.

Dark Part. One cup sugar, yolks of three eggs, half cup butter, 2 cups flour, half cup sweet milk, half cup raisins, same of hickorynuts, 1 teaspoonful cinnamon, half teaspoon of cloves, one and a half teaspoons baking powder.

White Part. One cup of sugar, half cup butter, half cup sweet milk, 2 cups of flour, whites of three eggs, two teaspoons of baking powder. Flavor to taste.

ICING.

One pint powdered sugar, milk enough to make it thin enough to spread; flavor to taste. Set in a cool place. This is excellent.

ROCKY MOUNTAIN CAKE.

White Part. One cup white sugar, half cup butter, whites of two eggs, half cup sweet milk, 2 cups flour, 1 tablespoon baking powder.

Dark Part. One cup brown sugar, half cup butter, yolks two eggs, half cup sweet milk, half cup raisins, 1 tablespoon baking powder, cinnamon, cloves and allspice, 2 cups flour. This can be baked in layers or in loaf cake.

ANGEL FOOD.

One and a half goblets granulated sugar, one goblet flour, whites of nine eggs, 1 level teaspoon cream tartar, 1 teaspoon vanilla. Put the cream tartar into the eggs and beat until stiff; then add the other ingredients. Bake forty minutes.

DEVIL CAKE.

One and a half cups brown sugar, half cup butter, half cup sour milk, half cup luke warm water, yolks of two eggs, half cake chocolate, grated, one teaspoon soda.

FILLING. White of one egg thickened with granulated sugar.

NUT CAKE.

Sift together two cups flour, one heaping teaspoonful baking powder, cream one cup sugar and half cup butter, two eggs, half cup sweet milk, the prepared flour, 1 cup nuts.

LOAF CAKE.

One cup butter, one cup sugar, one cup sweet milk, one cup corn starch, 2 cups flour, whites of eight eggs, 2 teaspoons baking powder. Beat sugar and butter to cream, stir milk and starch together, last put in beaten whites of eggs.

WATERMELON CAKE.

One half cup butter, one and a half cups sugar, one cup sweet milk, three cups flour, two teaspoons baking powder, whites of four eggs. Take out one-third of the dough, add a teaspoon of lemon extract to the remainder and two teaspoons of red sugar sand to the part taken out. Place half of the white dough in a buttered tin, pour in the very center one half the pink, place in this blanched almonds or raisins, in a thick row for seeds, pour on the remainder of the pink, then the rest of the white. This is a beautiful cake for parties and entertainments.

NATIONAL CAKE.

Take any good white loaf cake recipe, divide the batter into three parts; leave one part white; to one part add a little blue sugar sand; to the other part add a little red sugar sand. Put in pan alternately.

SPONGE CAKE.

Beat four eggs, two cups sugar, two cups flour, with two heaping teaspoons baking powder sifted together thoroughly, then add a little lemon and two-thirds cup boiling water. Beat well and mix.

A USEFUL CAKE.

One-third cup butter, two cups light brown sugar, two eggs, beat all together, one cup new sweet milk, three cups sifted flour, three teaspoons baking powder. Stir all together and bake in seven layers.

For Jelly Cake take jelly. For orange cake juice and grated rind of 1 orange, whites of 2 eggs, make stiff with sugar. For lemon cake, whites of 1 egg, juice of one lemon and teaspoon of extract of lemon. For cocoanut, whites of two eggs thickened with sugar and grated cocoanut. Or bake in a loaf if you wish. It is very nice.

GINGER CAKE.

One cup sugar, one cup lard, one cup sour milk, one cup baking molasses, four cups flour, three eggs, one tablespoon ginger, two level tablespoonfuls soda dissolved in one tablespoon hot water.

ORANGE CAKE.

One-fourth cup butter, 1 cup sugar, 2 eggs, ½ cup milk, ½ teaspon orange extract, 1 2-3 cups flour, 2 teaspoons baking powder.

FILLING. Half cup sugar, 1 egg, 2 tablespoons flour, 1 teaspoon lemon juice, juice two oranges, and a little grated orange rind.

LADIES' CAKE.

One cup sugar, ½ cup sweet milk, piece of butter size of egg, 1 2-3 cups flour, sift 1½ teaspoons baking powder in the flour, 3 eggs, cream the butter and sugar, add the milk, stir in the flour and beat smooth, then break and stir in separately the eggs, mix thoroughly and beating the butter till light. Bake in four layers.

FILLING. Boil 1 cup sugar and 1-3 cup water until the mixture hardens in water, add the white of 1 egg beat to a stiff froth and spread between the layers.

MARBLE CAKE.

WHITE PART. Whites of four eggs, 1 cup sugar, ½ cup milk, ½ cup butter, two teaspoons baking powder, one teaspoonful lemon, 2½ cups flour.

DARK PART. Yolks of four eggs, 1 cup brown sugar, ¼ cup butter, ½ cup sour milk, 1 tablespoon syrup, 1 teaspoon cloves and cinnamon, 1 nutmeg, ½ teaspoon soda dissolved in the milk, 1½ cups flour.

LEMON JELLY.

One half cup butter, 1½ cups sugar, 2 eggs well beaten, 2-3 cup milk, 2½ cups flour, 2 teaspoons baking powder.

FILLING. One egg, 1 cup sugar, grated rind and juice of 1 lemon. Boil together.

CHOCOLATE CAKE.

Two cups sugar, ½ cup butter, the whites of 3 eggs, 1 cup sweet milk, 1 teaspoon vanilla, 2 teaspoons Royal baking powder. Three large layers.

FILLING. One cup sugar, 4 tablespoons water, 2 small quarters chocolate. Boil until it strings on the spoon. When cold add the yolks of 3 eggs.

BLACKBERRY JAM CAKE.

Two cups sugar, 6 eggs, 1 cup butter, creamed together, 3 cups blackberry jam, ½ cup sour milk, 3 cups flour, 2 tablespoons soda, 2 teaspoons allspice, 2 teaspoons cinnamon, 2 teaspoons nutmeg, 1 handful of raisins. Beat the eggs separately. Any kind of jam can be used.

CHOCOLATE CAKE.

One and a half cups sugar, two-thirds cup sweet milk, ½ cup butter, whites of 3 eggs, 2 teaspoons baking powder. Take one-third of the dough, add 1 bar chocolate. Bake in layers.

CHOCOLATE FILLING. One-half cup sugar, half cup water, a little butter, 1 bar chocolate. Boil until it strings, add white of 1 egg, beaten light, then beat until almost cold.

MIXED LAYER CAKE.

WHITE PART. One cup sugar, half cup butter, well beaten together, half cup milk, whites of three eggs beaten to a stiff froth, 2 cups flour, 1 teaspoon baking powder.

DARK PART. Two cups brown sugar, 1 small cup butter, 1 cup milk, yolks of five eggs, 3½ cups flour, 2 teaspoons baking powder. Flavor with extract of cinnamon, 1 nutmeg, 1 cup chopped raisins. Bake in three layers.

COFFEE CAKE.

One cup sugar, 1 cup melted butter, 1 cup New Orleans molasses, 1 cup strong coffee, 1 egg, 1 teaspoon soda, 1 teaspoon ground cloves, 1 teaspoon ground cinnamon, 1 pound raisins, 4 cups of flour, sifted.

COCOA CAKE

One-half cup butter, ¾ cup milk, 1 cup sugar, 6 tablespoons cocoa, 3 eggs, 2 teaspoons baking powder, ½ teacup sifted pastry flour, 1 teaspoon vanilla. Cream the butter in a warm dish until soft, but not melted, stir in the sugar gradually, beaten well, then the beaten yolks of the eggs, also the vanilla, sift the baking powder and cocoa with half cup flour and stir this in the mixture first, then alternate the milk and flour, using enough flour to make a mixture stiff enough to drop with a spoon. Beat vigorously, then fold in the stiffly beaten white of the eggs. Bake in a loaf in a moderately hot oven thirty-five minutes, according to the size and shape of the pan. Cake mixture should be a little stiffer than for gems or layer cake. Never beat the cake after the whites are added.

TEST FOR BAKING. It is baked enough when, first, it shrinks from the pan; second, touching it on the top it springs back; third, no singing sound.

ECONOMICAL CAKE.

One cup sugar, ½ cup butter, whites of 3 eggs, ½ cup sweet milk, 2 cups flour, 1 heaping teaspoon baking powder.

DEVIL'S FOOD.

Two cups of brown sugar, one-half cup of butter, 2 eggs, one-half cake of chocolate dissolved in one-half cup of boiling water. Stir this in the sugar and butter; one-half cup of sour milk, 1 teaspoon soda in the milk, 3 cups flour.

FILLING FOR THE ABOVE. Two cups of brown sugar, 6 tablespoons of butter, 6 tablespoons sweet cream or milk. Boil until it thickens, then spread between the layers and on the top.

WHITE PERFECTION CAKE.

Two cups granulated sugar, 1 cup butter, 3 cups flour, whites of 12 eggs, 1 teaspoon soda, 1 cup sweet milk, 2 teaspoons cream tartar. Dissolve 1 teaspoon cream tartar in half cup of milk and the other in flour.

JAM CAKE.

Three-fourths cup butter, 1 cup sugar, 3 eggs, 1 teaspoonful cloves, ground, 1 teaspoonful cinnamon, half nutmeg, grated, half cup jam, strawberry or raspberry, 4 tablespoons sweet milk, 2 teaspoons baking powder, 2 cups sifted flour. Use boiled icing between layers. Bake in three layers.

CAKE.

Three eggs, 1½ cups sugar, 1½ cups flour, 3 teaspoons baking powder, add last 2-3 cup hot water. Bake in one large sheet.

FILLING. One cup sugar, 4 tablespoons water; boil till clear, stir into this the beaten white of 1 egg, quickly add ½ cup chopped figs, raisins and English walnut meats.

CHEAP CAKE.

One cup brown sugar, ½ cup butter, 1 cup milk, whites of 2 eggs, 2½ cups flour, scant, 2 teaspoons baking powder.

CREAM FILLING. One cup sweet milk, 1 tablespoon butter, 2 tablespoons sugar, 3 tablespoons corn starch, stir up with a little milk. Flavor to taste.

GRAVEL CAKE.

Three-fourths cup baking molasses, 1 teaspoon soda, pour over this ¾ cup boiling water. Make a pie crust and line the pan, 1 cup flour, 1 teacup sugar, butter the size of walnut. Rub the butter and sugar in the flour, turn the molasses, soda and water into the pan and pour over the rubs and press down in the molasses with a fork. Will make three small cakes. To make spice cake add spices to the molasses. To make fruit cake add fruit to the flour.

MARSHMALLOW FILLING.

Two cups sugar, 1 cup water; let boil three minutes; then add 10 cents worth of marshmallow, cut up in small pieces, let this cook until it hairs, stirring constantly, turn this into a dish into which has been beaten the white of 1 egg, beat all together until thick, and then add 10 cents worth of shelled almonds (but not blanched), and then spread on the cake. Delicious.

SCRIPTURE CAKE.

1 cupful butter ---------- Judges 5:25
3½ cups of flour ---------- I. Kings 4:22
2 teaspoons baking powder ---------- Amos 4:5
3 cups sugar ---------- Jeremiah 6:20
2 cups raisins ---------- I. Samuel 30:12
2 cups figs ---------- Jeremiah 24:2
1 cup water ---------- Numbers 21:5
6 eggs ---------- Isaiah 10:14
1 tablespoonful honey ---------- Genesis 43:11
A pinch of salt ---------- Leviticus 2:13
Spices to taste ---------- I. Kings 10:10
Follow Solomon's advice for making a good boy and you will have a good cake ---------- Proverbs 23:14

angel cake

whites 4 eggs - ½ c. sugar
¾ C flour - ½ t Salt - t. d. flavoring
c + T.

Beat white till light sift in sugar fold in flour vanilla.

Cooked dressing

½ Th butter - Th flour
Th sugar - t salt - 2 Th vinegar
½ T mustard ½ c. milk - 1 egg
1 t lemon juice

mix dry ingredients the beaten yolks gradually slowly, stir till smooth paste cook over water - till thick strain and cool

COOKIES AND DOUGHNUTS

"O, weary mothers mixing dough,
Don't you wish that food would grow?
Your lips would smile, I know, to see,
A cookie bush or a doughnut tree."

BOSTON COOKIES.

Cream 1 cup butter, add 1½ cups sugar, 3 eggs, well beaten, 1 teaspoon soda, dissolved in 1½ tablespoons hot water, 3¼ cups flour, ½ teaspoon salt, 1 teaspoon cinnamon, 1 cup chopped nuts, ½ cup currants, ½ cup raisins. Drop small tablespoonful on buttered paper or pans.

GINGER COOKIES.

One egg, 1 cup sugar, 1 cup lard, 1 cup baking syrup, 1 cup buttermilk, 1 teaspoon soda, dissolve soda in milk, 1 tablespoon ginger, 1 teaspoon cinnamon or nutmeg. Mix as soft as possible.

DOUGHNUTS.

One cup sugar, 3 tablespoons shortening, 3 eggs, 1 cup sweet milk, 3 tablespoons baking powder; salt and flavor. Roll soft.

AUNT BETSEY'S COOKIES.

Four eggs, 1 cup lard, 1 teaspoon soda dissolved in a cup of hot water, 2 cups of sugar, a little nutmeg and flour enough to mix stiff.

WHITE COOKIES.

Two cups sugar, 1 cup lard. 2 eggs, 8 tablespoons sour milk, 2 teaspoons soda, ½ teaspoon salt.

FRUIT COOKIES.

Cream together 1 cup butter and 2 cups sugar; stir in 3 well-beaten eggs, 1 grated nutmeg, 1 teaspoon cinnamon and cloves; mix 1 cup seeded raisins, dissolve 2 teaspoons soda in hot water and add ½ cup sweet milk. Sift 5 cups of flour, using some to flour the fruit. Then stir all together, mixing the flour in well, turn on the moulding board, roll, cut out and bake.

NUT COOKIES.

One cup butter, 1½ cups sugar, 2 eggs, 1 cup nuts, 1 cup raisins, 1 teaspoon soda dissolved in two teaspoons water, 1 teaspoon cinnamon, 1 nutmeg, flour to make stiff enough to drop from the spoon size of hickorynuts.

GINGER COOKIES WITHOUT EGGS.

Two cups molasses. 2 cups sugar, 20 tablespoons of melted butter, 12 tablespoons hot water, 1 teaspoon ginger, 1 teaspoon alum, 1 teaspoon soda. Dissolve soda and alum in hot water. Add cinnamon and allspice if desired.

GOOD GINGER COOKIES.

Two cups molasses, 1 cup sugar, 1 cup lard, 2-3 cup sour milk, 1 tablespoon ginger, 3 teaspoons soda in flour, 2 eggs.

CREAM COOKIES.

One cup sweet cream, 2½ cups sugar, 1 cup butter, 4 eggs, 2 teaspoons cream tartar, 1 teaspoon soda and flour to make a smooth dough, not too stiff.

LEMON CRACKERS.

Two and one-half cups sugar, 1 cup lard, 1 pint sweet milk, 1 teaspoon baking powder, 2 eggs, 1 teaspoon lemon extract, 2 ounces baking ammonia. Dissolve ammonia in the milk, using flour enough for medium stiff dough. Roll as for cookies and cut with a square cutter. Bake in a moderate oven.

SPOON CRULLERS.

Two tablespoons each of lard, sugar, milk, 2 eggs, well beaten, 1 teaspoon baking powder, and flour enough to roll. Fry in hot lard.

DROP COOKIES.

Cream ½ cup butter and 1 cup sugar, ¾ cup currants, ½ cup molasses, 1 well-beaten egg and alternately, ½ cup sweet milk, 3 cups flour, sifted with ½ teaspoon each, soda and cloves, and 1 teaspoon of cinnamon.

MOLASSES COOKIES.

One cup sugar, 1 cup molasses, 1 cup lard, 2-3 cup cold water, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon soda. Mix quite stiff.

BROWN SUGAR COOKIES.

Beat up 1 cup butter, 1 cup brown sugar, add 2 eggs, 3 tablespoons vinegar, and 1 teaspoon soda and enough flour to make a stiff dough, about 1-3 lard can be used if preferred.

CHRISTMAS COOKIES.

Four pounds flour, 2 pounds sugar, 5 cents worth ground cinnamon, 2 teaspoons ground cloves, 4 teaspoons soda, 2 eggs, 1 quart molasses, 1 cup shortening (lard and butter), 1 cup hot water.

SUGAR COOKIES.

Two cups sugar, 1 cup lard, 1 cup buttermilk, 2 eggs, 2 teaspoons baking powder in the flour, 1 teaspoon soda in milk, nutmeg to flavor.

CRULLERS.

One cup sugar, 1 cup sour milk, level teaspoon baking powder, 1 egg, 7 tablespoons melted lard. Flour to make a soft dough.

HERMIT OR FRUIT COOKIES.

One and one-half cups sugar, 1 cup raisins, (chopped), 1 cup butter, 3 eggs, 1 tablespoon sour milk, 1 teaspoon cloves, cinnamon and nutmeg, 1 teaspoon soda. Mix soft.

CRULLERS.

Three eggs, 5 tablespoons sugar, 2 tablespoons of melted butter, ½ teaspoon soda in a little hot water, flour.

DOUGHNUTS.

One-third cup butter, 2 cups sugar, 2 cups sweet milk, 3 eggs, pinch of salt, nutmeg, 1 heaping teaspoon baking powder for every pint of flour, flour enough to make a soft dough.

SUGAR COOKIES.

Three eggs, 2 cups granulated sugar, 2-3 of a cup butter, 1 cup sour cream, 1 teaspoon soda, flour enough to make a soft dough.

COOKIES WITHOUT EGGS.

Sift 2 teaspoons baking powder and half teaspoon soda in a quart of flour, add 2 cups soft white sugar, 1 cup lard and rub all together with the hands, then mix in 1 cup cold water. Flavor with lemon, vanilla or nutmeg, add flour enough for a stiff dough; roll and sprinkle granulated sugar over the top; cut as desired and bake in a quick oven.

McKINLEY DROP CAKE.

Two eggs, 2 cups "C" sugar, 1 cup lard and butter mixed, 1 cup molasses, 1½ cups sour milk, 2 teaspoons soda, 3 teaspoons ginger, flour to make a thick batter. Drop in pan in small spoonfuls.

GINGER SNAPS.

One cup shortening, 1 cup brown sugar, 1 cup molasses, 3 eggs, 1 tablespoon ginger, 1 tablespoon soda, 1 tablespoon vinegar. Boil molasses, sugar, shortening, ginger and vinegar together; when cold add eggs and soda. Add flour enough for a stiff dough.

FRIED CAKES.

One cup sugar, 1 cup cream, sweet or sour, 2 eggs, beaten well, 1 cup sour milk, 1 heaping teaspoon soda, 1 teaspoon cream tartar, salt and nutmeg.

BILL COOKIES.

Bill Cookies, and rightly they are named,
If they are gone in a jiffy no one can be blamed,
Take one cup of sugar, a half a cup of lard;
Cream these together, add two eggs and beat hard,
One scant teaspoon of soda, now put in cup,
Add a mite of hot water, and now 'twill foam up;
Sift three cups of flour and place in a bowl,
Mix smoothly and swiftly, and then neatly roll;
If the dough is too soft, a little flour add,
I'll assure better cookies your husband ne'er had.

FRIED CAKES.

Two eggs, 1 cup buttermilk, 1 cup sugar, 1 teaspoon soda, 3 tablespoonfuls of melted lard, a little salt. Mix soft.

JUMBLE COOKIES.

Two cups sugar, 3 eggs, 1 cup butter, 1 cup sweet milk, 1 teaspoon soda, 1 teaspoon cream tartar, 1 teaspoon baking powder, flour to make dough stiff enough to roll. Flavor to suit taste.

Cranberry marlow.

Melt 20 marshmallows in ½ cup sweet milk in double boiler. Cook 1½ c cranberries in ½ c water and ¼ c sugar till soft; strain and mix with marshmallow mixture. When cool add 1 c whipped cream.

PASTRY

"See that your kitchen fire be bright.
And your hands be neat and skilled;
For the love of man oft takes its flight,
If his stomach be not well filled."

RHUBARB PIE.

Take the tender stalks, strip off the skin and cut in small pieces, put them in a stew pan with just a little water and stew until soft. If there is too much water drain it off and add sugar to taste. Beat two eggs very light and stir them into enough rhubarb to fill one pie plate. Bake in an under crust, use the white to frost the top. The stewed rhubarb makes a nice sauce for supper.

DRIED PEACH PIE.

Stew peaches until tender, mash fine and add for two pies ½ teacup of sweet cream, 1 teacup sugar, bake with two crusts, or omit cream and add ½ teacup boiling water and butter size of a hickorynut.

SOUTHERN TOMATO PIE.

For one pie peel and slice green tomatoes, add 4 tablespoons sugar, flavor with nutmeg or cinnamon, nutmeg is the best. Bake with two crusts slowly. This tastes very much like green apple pie.

PUMPKIN PIE.

One quart pumpkin, 4 eggs, 1 gill molasses, 4 ounces sugar, 2 ounces butter, 2 teaspoons ginger, 1 teaspoon cinnamon, ½ teaspoon each, nutmeg and salt.

ORANGE CREAM PIE.

One large orange and ½ of a lemon, 1 cup sugar, butter, size of a walnut, 2 tablespoons corn starch, 4 eggs, ½ cup milk. Put milk and 1 cup boiling water in double boiler, then grate the yellow part of orange, squeeze juice into a bowl and lemon juice also, then put the orange and lemon in another bowl and pour 1 cup of boiling water over and let stand until you beat the four yolks and white of 1 egg with the butter, sugar and starch, then add the juice and grated rind and the water from the orange and lemon, a pinch of salt, then pour into the boiling milk and water, stirring all the time until well cooked. Bake shell, put in mixture and add whites of eggs whipped stiff with a little orange flavor and powdered sugar to top off pie. Brown in oven.

CRUMB PIE.

One cup of molasses, 1 cup water, spice to suit taste, 1 teaspoon soda, for crumbs, 1 cup sugar, 1 cup lard and butter, 4 cups flour, mix in crumbs and bake in four pans.

CREAM PIE.

One pint milk, yolks of 2 eggs, 2 tablespoons corn starch, 3 tablespoons sugar; wet the starch with a little cold milk, beat the yolks and sugar together and add the boiling milk, add a lump of butter and flavor. Take whites of 2 eggs for frosting. Bake your crust, then add this mixture, then frost.

STRAWBERRY SHORT CAKE.

Mix 2 cups sifted flour, 2 teaspoons baking powder, 1 teaspoon salt, ½ cup butter, wet with about ¾ cup milk or water; roll on well-floured board to fit pan, half inch thick; butter the side and put on another cake; bake in hot oven. Have berries well washed, mashed and sweetened; separate cake, butter while hot; spread generously with the berries; cover top with berries. Serve at once.

TRANSPARENT PIE.

Three cups white sugar, ¾ cup butter, 4 well-beaten eggs, mix well together and bake with lower crust. The above will make two pies.

PLUM COBLER.

Take 1 quart flour, 4 tablespoons melted lard, ½ teaspoon salt, 2 teaspoons baking powder; mixed as for biscuits, with either sweet milk or water, roll thin and line pudding dish or dripping pan, nine by eighteen inches; mix 3 tablespoons flour and 2 of sugar together and sprinkle over the crust; then pour in three pints canned damson plums and sprinkle over them 1 coffee-cup sugar; wet edges with a little flour and water mixed, put on upper crust, press the two edges together, make two openings by cutting two incisions at right angles an inch in length, and bake in a quick oven half an hour. Peaches, apples or any kind of fresh or canned fruit, can be made in the same way.

PIEPLANT PIE.

Mix ½ teacup white sugar and 1 heaping teaspoon flour together, sprinkle over the bottom crust, then add the pieplant cut up fine; sprinkle over this another half teaspoon sugar and heaping teaspoon flour; bake fully ¾ hour in slow oven. Or stew the pieplant, sweeten, add grated rind of one lemon and yolks of 2 eggs, and bake and frost like lemon pie.

PINE-APPLE PIE.

One cup sugar, ½ cup butter, 1 cup sweet cream, 5 eggs, 1 pine apple, grated; beat butter and sugar to a cream, add beaten yolks of eggs, then the pine apple and cream, and, lastly, the beaten whites whipped lightly. Bake with under crust.

CUSTARD PIE.

Heat 1 quart good, rich milk in a tin pan set in skillet of hot water, take 5 eggs, 4 large tablespoons sugar and a little salt, beat sugar and eggs a little and pour in the milk; flavor to suit taste and have oven hot when put in to bake. Then cook slowly so as not to boil, as that spoils it; test with a knife, when done it will not stick to blade. Without the crust, this makes a delicious baked custard. Bake in a deep tin.

CHERRY PIE.

Line a pie tin with rich crust; nearly fill with the carefully seeded fruit, sweeten to taste, and sprinkle evenly with a teaspoon corn starch or a tablespoon flour, add 1 tablespoon butter cut into small bits and scattered over top; wet edge of crust and press the edges closely together, taking care to provide a hole in the center for the escape of air. Pies from blackberries, raspberries, etc, etc., are all made in the same way, regulating the quantity of sugar by the tartness of the fruit.

PEACH PIE.

Line a pie tin with puff paste, fill with pared peaches cut in halves or quarters, well covered with sugar; put on upper crust and bake; or make as above without upper crust and bake until done, remove from the oven and cover with meringue made of whites of 2 eggs beaten to a stiff froth with 2 tablespoons of powdered sugar; return to oven and brown slightly. Canned peaches may be used instead of fresh, in the same way.

MOCK MINCE PIE.

One cup raisins, 2 cups sugar, 1½ cups bread-crumbs, 2 cups water, ½ cup vinegar, butter size of hickorynut, 1 teaspoon allspice, 1 egg. Cook until thick. Makes three pies.

LEMON PIE.

One large lemon, grated, 1 cup sugar, a small piece butter, yolks of 3 eggs, 2 heaping teaspoons corn starch, beat all together and add enough milk to make two pies. Bake in a rich crust. When done add the whites of 3 eggs beaten with 3 tablespoons sugar; return to oven to brown.

ORANGE SHORT CAKE.

One quart flour, 2 tablespoons butter, 2 teaspoons baking powder thoroughly mixed with flour; mix (not very stiff) with cold water, work as little as possible, bake, split open and lay sliced oranges between; cut in square and serve with puding sauce. Berries may be used instead of oranges.

RIPE CURRANT PIE.

One cup mashed ripe currants, 1 cup sugar, 2 tablespoons water, 1 of flour, beaten with the yolks of 2 eggs; bake, frost the top with the beaten whites of the eggs and 2 tablespoons powdered sugar; and brown in oven.

BUTTERMILK PIE.

Two cups buttermilk, yolks of 2 eggs, ¾ cup butter, 2 tablespoons flour, 1½ cups sugar, nutmeg. Line pie tins with good paste. Pour mixture in crust and bake, beat whites of eggs for frosting, spread on top and return to oven to brown.

GOOD PIE CRUST.

The secret of making good pie crust is to use as little water as possible to get the dough in shape. Put a cupful of lard to a quart of flour and a teaspoon of salt. This should make four crusts. Work the lard into the flour with the fingers until it is thoroughly mixed before adding the water, then add only a little and press the dough together, turn out on a well-floured board and roll only one way.

RAISIN PIE.

Two cups seeded raisins, 2 cups sugar, 1 cup water, 4 tablespoons vinegar, ½ cup butter, 6 eggs, 1 teaspoon, each, cinnamon, cloves, spice and nutmeg. This will make three pies.

COCOANUT PIE.

One pint milk, 1 cocoanut, teacup sugar, 3 eggs, grate nut, mix with yolks and sugar, stir in milk filling the pan even full and bake. Beat whites of eggs to a froth, add 3 tablespoons pulverized sugar, pour over pie and bake a light brown. If prepared cocoanut is used 1 heaping cup is required.

RAISIN PIE.

One pound seeded raisins, put in a pan and cover with water, boil until soft, then add 1 cup sugar, a little salt, butter the size of walnut, 2 tablespoons flour dissolved in cold water, 1 tablespoon vanilla. Filling can be put in crust hot or cold. Will make two large or three small ones.

CHERRY WHANG.

Line pie tin with rich crust, fill it with cherries, 1 cup sugar, take 1 cup sweet cream and stir in 1 tablespoon flour, pour this over cherries and bake.

FROSTING. Whites of 3 eggs beaten to a stiff froth, add 2 tablespoons sugar. Spread on pies; set in oven; brown lightly.

LEMON PIE.

Grate 1 lemon, 1 cup sugar, 1 tablespoon corn starch,, yolks 2 eggs, 1 cup boiling water, cook until it is well thickened, then pour in crust that has been prepared, beat the whites of eggs to a stiff froth, add 3 tablespoons sugar and a little lemon extract, put on pie, then brown a little in oven.

Cath
TX
715
.W975
1912

MINCE MEAT.

Four pounds lean beef, 8 pounds tart apples, 1 pound suet, 3 pounds seeded raisins, 2 pounds currants, ½ pound citron, 1 pound brown sugar, 1 quart baking molasses, 2 quarts fruit juice, 1 pint vinegar, 1 tablespoon each, of salt, pepper, mace, allspice and cloves, 4 tablespoons cinnamon, 2 nutmegs, grated. This will make three gallons.

CHOCOLATE PIE.

One pint milk and a square of chocolate heated, add ¾ cup sugar, yolks of 2 eggs, 1 teaspoonful vanilla, thickened with 1 large tablespoon corn starch. Have the crust baked and fill with the above filling. Beat whites to a stiff froth, brown in oven. This is delicious.

SHOO FLY PIE.

Line a pie pan with crust, put 3 tablespoons syrup in a cup, ½ teaspoon soda and pour 2 tablespoons of boiling water over this, stir well and put in crust; have ready 1 heaping cup flour, ½ cup brown sugar, butter size of egg, all rubbed well together with the hands, then sprinkle over the molasses, but don't stir it. Bake like any ordinary pie.

PUMPKIN PIE.

Two heaping teaspoons pumpkin, 3 tablespoons sugar, 1 pint milk, ½ teaspoon cinnamon, pinch salt, 3 eggs. This is for one pie. If more are made, allow 1 egg for each additional pie.

BANANA PIE.

Make a banana pie with a lower crust only; bake the crust first, then fill it with sliced bananas and powdered sugar; the fruit will soften sufficiently in a few moments. Cover the top with whipped cream and eat at once.

#5019996

ELDERBERRY PIE.

Two cups berries, ¾ cup sugar, 1 tablespoon vinegar, 1 tablespoon flour, 1 tablespoon butter, pinch salt. Place between two crusts.

VINEGAR MINCE PIE.

One cup vinegar, 2 cups water, 1 cup sugar, 1 cup molasses, 1 cup chopped raisins, 2 cups bread crumbs, ½ cup butter, 2 eggs, spice to taste.

MOCK CREAM PIE.

Yolks of 2 eggs, 2 tablespoons flour, 1 cup sugar, (slack), 2 cups water or milk, pinch salt, 1 teaspoon lemon, boil till it thickens, pour in crust that is already baked. Beat whites, pour over top, put in oven, brown lightly. This recipe is for two pies and is fine.

MOCK MINCE PIE.

One cup molasses, 2 cups sugar, 1 cup vinegar, 1 cup water, 1 cup crackers rolled, 1 egg, 2 cups raisins, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon allspice. This makes six pies.

MINCE MEAT.

Four pounds raisins, 2 pounds currants, ½ pound citron, 4 pounds apples, 2 pounds beef, 2 quarts cider, 1 pound suet (or butter in proportion), sugar, spices, as cloves, cinnamon, allspice, etc., to taste. If cider cannot be obtained use equal portions of vinegar and water with molasses enough to make it about as sweet as cider.

PIE SHELLS.

Roll pie crust and place on the outside of pie pan instead of the inside to bake.

SHORT CAKE.

One egg, 2-3 cup sugar, 1½ teaspoons baking powder, ½ cup butter, 2-3 cup sweet milk and one quart flour.

STRAWBERRY SHORT CAKE.

One egg, ½ cup each, of sugar and sweet milk, butter size of an egg, 1 teaspoon baking powder, 1 cup flour and bake in layers.

BANANA PIE.

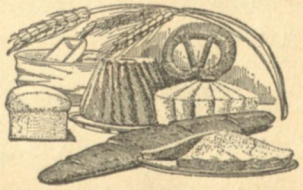
Two sliced bananas, 1 cup milk, yolks of 2 eggs, ½ cup sugar, 1 tablespoon flour, boil the custard and when cool pour into the baked shell on the sliced bananas and whip the whites of 2 eggs and put on top. Set in the oven until brown.

LEMON PIE.

One lemon, juice and grated yellow rind, 2 cups of sugar, 4 eggs, 1 cup corn starch and 1 quart of water. Mix and cook in double boiler until thick. Bake crust first and fill. Spread with beaten whites and a little sugar. Return to oven and brown.

PIE CRUST.

A teaspoon of baking powder sifted in a quart of flour improves pie crust. Roll thin.



Buttermilk pie
2 eggs — 1 c sugar.
½ c butter — little flour
soda 1 c sour milk, lemon

Muffins
3½ c. flour - 3 Th sugar
4 T B. P 1⅓ c milk
½ t salt 3 Th melted butter
1 egg.
Sift dry ingredients add milk gradually — then the beaten egg & melted butter

PUDDINGS

"Your dressing, dancing, gadding, where's the good in,
Sweet lady, tell me, can you make a pudding?"

PUDDING.

For this you can use stale pieces of cake, pour over each dish a dip made of 2 tablespoons sugar, and 1 cup flour rubbed together, a small piece butter, cinnamon and lemon juice, thin with hot water.

CHERRY PUDDING.

Make a biscuit dough, 1 pint flour, 1 heaping teaspoon baking powder, butter size of egg, a little salt, and milk enough to moisten to make a stiff batter, butter a round mould or cake pan, and put 1 pint stoned cherries in bottom and spread batter over top, set in steamer and steam one hour. Serve hot with cream and sugar.

PUDDING.

One egg well beaten, 1 cup sweet milk, 1½ cups chopped apples, 1 cup sugar, 1 teaspoon butter, 1 cup bread crumbs. Bake in a shallow dish.

BIRDS' NEST PUDDING.

Pare and core without quartering, enough tart apples to fill pudding pan; make a custard of 1 quart milk and yolks of 6 eggs, sweeten, spice and pour over apples and bake; when done use whites of eggs beaten stiff with 6 tablespoons white sugar; spread on the custard, brown lightly and serve either hot or cold. If necessary apples can be baked a while before custard is added.

DELICATE PUDDING.

One cup sugar, 1 cup sweet milk, 1 egg, 1 cup raisins, butter size of egg, 2 teaspoons baking powder, flour enough to make a stiff batter. Steam one and one-half hours.

SAUCE.—One cup sugar, ½ cup boiling water, 1 tablespoon butter, 2 tablespoons vinegar, 1 tablespoon corn starch, ½ nutmeg. Boil and stir.

CROW NEST PUDDING.

Put 1 pint raspberries in pan, sweeten and sprinkle a little flour over top and cover with batter made of 1 cup sugar, butter size of walnut, 1 egg, ½ cup milk, 1 teaspoon baking powder, 1 teaspoon vanilla, flour; make a little stiffer than cake batter. Bake.

FILLING.—Butter size of walnut, browned, milk and water, 1 pint, ½ cup sugar, flour enough to thicken, flavor with vanilla. Let come to a boil.

KISS PUDDING.

One quart milk, 3 tablespoons corn starch, the yolks of 4 eggs, ½ cup sugar, a little salt; place part of it with salt and sugar on the stove to boil. Dissolve the cornstarch in the rest of the milk and stir into the boiling milk, also add the yolks of the eggs and flour.

FROSTING.—The beaten whites of the eggs with ½ cup sugar, flavored with lemon. Cover the pudding and nicely brown, save a little frosting to moisten the top, then put grated cocoanut over the top.

CREAM OF COCOANUT PUDDING.

Put 1 pint of milk in a double boiler, moisten four teaspoons of corn starch in a little cold milk, add this to the scalding milk, stir and cook about two minutes; then add 1 small cup of sugar, the well-beaten whites of 3 eggs, and 1 cup shredded cocoanut.

SAUCE. One pint milk, the beaten yolks of 3 eggs, with 3 tablespoons sugar. Flavor to taste.

SAGO AND APPLE PUDDING.

Pare 6 apples and punch out the cores, fill holes with cinnamon and sugar, 2 teaspoons cinnamon to a cup of sugar; take 1 tablespoon sago to each apple, wash it thoroughly and let it soak an hour in water enough to cover the apples, pour water over the apples, and bake one hour and a half.

APPLE ROLEY POLEY.

Peel, quarter and core sour apples, make rich soda biscuit dough, (or raised biscuit dough may be used if rolled thinner), roll to a half inch thick, slice the quarters, and lay on prepared paste or crust, roll up, tuck ends in, prick deeply with a fork, lay in a steamer and place over a kettle of boiling water, cook an hour and three-quarters. Or wrap in a cloth, tie up the ends and baste up the sides, put in a kettle of boiling water, and boil an hour and one-half more, keeping water boiling constantly. Cut across and eat with sweetened cream or butter and sugar.

DATE PUDDING.

Two eggs, 1 cup powdered sugar, 1 cup dates chopped fine, 1 cup nuts chopped, 2 tablespoons flour, 1 teaspoon baking powder, bake ¾ of an hour. Serve cold with whipped cream.

ORANGE ROLEY POLEY.

Make a light pastry as for apple dumplings, roll in oblong sheets and lay oranges peeled, sliced and seeded, thickly over it; sprinkle with white sugar, scatter over all a teaspoon or two of grated orange peel, and roll up, folding down the edges closely to keep the syrup from running out; boil in a cloth one and one half-hours. Eat with lemon sauce prepared as follows: Six eggs, leaving out the whites of two, ½ pound of butter, 1 pound sugar, juice of 2 lemons and rind of both grated; place over a slow fire, stir till it thickens like honey.

PINEAPPLE PUDDING.

Butter a pudding dish and line the bottom and sides with slices of stale cake (sponge cake is the best), pare and slice thin a large pineapple, place in the dish first a layer of pineapple then strew with sugar, then more pineapple, and so on until all is used, pour over a small teacup of water, and cover with slices of cake which have been dipped in cold water; cover the whole with a buttered plate, and bake slowly for two hours.

FIG PUDDING.

One-half pound figs chopped fine, 3 ounces bread or cake crumbs, ½ cup chopped suet, 1 cup milk, ½ cup sugar, 1 egg, 3 teaspoons flour, grated nutmeg and a pinch of salt. Steam two hours and serve with sauce.

STEAM CHOCOLATE PUDDING.

One-half cup granulated sugar, 1 egg, 1 tablespoon melted butter, a pinch of salt, ½ cup milk, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla, 2 squares grated chocolate. Steam one hour and serve with whipped cream.

ENGLISH PLUM PUDDING.

Twelve eggs, or 8 will do, ½ pound suet, 1 pound seeded raisins, 1 pound English currants, ½ pound brown sugar, ½ pound citron, a little salt, 1 pint bread crumbs, 1 pint flour and a small nutmeg. Steam or boil in a cloth four hours. Serve hot with sauce.

PUDDING.

One cup molasses, yolks of 2 eggs, 1 cup warm water, 1 cup flour, 1 teaspoon soda, 1 cup raisins. Steam two hours.

SAUCE. Two cups sugar, ½ cup butter, beat to a cream. Add the beaten whites of 2 eggs, 1 teaspoon vanilla. Just before serving add 1 cup boiling water. Stir well.

COTTAGE PUDDING.

One cup sweet milk, ½ cup sugar, 1 egg, 2 tablespoons melted butter, 1 heaping teaspoon baking powder, sifted with 1 pint flour. Bake or steam half hour and serve with lemon sauce.

APPLE PUDDING.

Fill a buttered baking dish half full of sliced apples and pour over them a batter made of 1 tablespoon butter, ½ cup sugar, ½ cup water, 1 cup flour, 1 teaspoon baking powder. Bake in a moderate oven till brown. Serve with milk and sugar.

LIGHT PUDDING.

One egg, 1 tablespoon butter or lard, 2-3 cup water, 2 teaspoons baking powder, 1 cup flour.

DIP. One scant cup sugar, 1 tablespoon butter, 2 tablespoons flour, 1 cup boiling water, flavor to taste.

TAPIOCA PUDDING.

Four heaping tablespoons tapioca, soak over night, 4 eggs, reserving whites of two eggs for frosting, 1 cup sugar, 1 quart sweet milk, pinch of salt. Flavor to taste. Boil in pan or pail of water.

RAISIN PUFFS.

Two eggs, ½ cup butter, 3 teaspoons baking powder, 2 tablespoons sugar, 2 cups flour, 1 cup milk, 1 cup raisins chopped. Place in well-greased cups and steam half hour. Serve with sugar and cream or with pudding dip.

PINEAPPLE PUDDING.

One box phosphate gelatine, covered with 1 pint of cold water; let stand ½ hour, 1 cup sugar, 1 can pineapple, juice of 3 lemons. Pour 1 pint boiling water over the gelatine and stir well, then pour over fruit. Add nuts if desired.

RICE CUSTARD.

Put 1½ pints sweet milk in a double boiler, let come to a boil, take the yolks of 2 eggs, ¾ cup of sugar, 3 tablespoons corn starch, 1 teaspoon vanilla, 1 cup cold cooked rice, stir this together, add enough milk to make it thin enough to pour good, then add this to hot milk, let cook till thick, beat the whites of the eggs to a stiff froth and just before removing from the fire add them and a pinch of salt. Let cool. Can be eaten hot or cold.

PERSIMMON PUDDING.

Take 1½ quarts of persimmons, mash and rub them through a coarse sieve of fine cullander, add 2 eggs well beaten, ¾ cup sugar, 1 pint sweet milk, ½ cup butter cut in smal bits, a little ground cinnamon and nutmeg to flavor, then add flour enough to make a stiff batter. Bake in moderately hot oven.

ORANGE PUDDING.

Peel and slice into small pieces 5 sweet oranges in a dish, put over them a cup of sugar. Boil 1 pint milk, 1 tablespoon corn starch and the yolks of 3 eggs together (over water), soon as thickened pour over fruit. Beat the whites to a stiff froth adding a tablespoon sugar, spread over the pudding and set in oven to harden, or stir the beaten whites into the pudding. Serve cold.

SMALL PLUM PUDDING.

One cup milk, ½ cup sugar, ½ cup molasses, ½ cup butter, 2 cups flour, 1 cup raisins, 1 teaspoon soda. Steam two hours. Serve with whipped cream.

CHEESE CUSTARD.

Six tablespoons grated cheese, 1 tablespoon melted butter, ¾ pint sweet milk into which stir 1 heaping teaspoon corn starch, 2 eggs beaten separately, salt and pepper to taste. Set in a pan of hot water and bake fifteen minutes.

STEAMED PUDDING.

One egg, 1 cup dried or fresh fruit, ½ cup butter, 2 tablespoons sugar, 1 cup sweet milk, 2 teaspoons cream tartar, 1 2-3 cups flour, 1 2-3 teaspoons soda. Steam one hour. This pudding made with cherries is excellent. Do not cook in an earthen dish.

SUET PUDDING.

Four cups flour, 1 cup suet, chopped fine, 1 cup seedless raisins, 1 cup good molasses, 1 teaspoon baking powder, 1 cup milk, salt and spices to taste. After mixing ingredients together put into cups and steam for three hours. Fill the cups three-quarters full. This recipe makes from six to eight cups.

SUET PUDDING.

Chop fine 1 cup raisins and 1 cup suet, 2 cups sweet milk, 1 cup sugar, 4 cups flour, 1 teaspoon cream tartar, 2 teaspoons soda and a little salt. Cover tight and steam or boil two hours; leave room to swell. Eat with liquid sauce.

SAUCE. One quart water, generous lump butter, 1 cup of sugar. Flavor to taste. Thicken with flour.

SNOW PUDDING.

Three tablespoons corn starch wet with cold water, pour over this 1 pint boiling water, cook five minutes, stirring constantly, add whites of 3 eggs, beaten stiff. Wet a dish in cold water and pour the mixture in. Make a custard of the yolks of eggs, ½ cup sugar, 1 cup sweet milk, 1 tablespoon flour, let come to a boil but not curdle; flavor. When ready to serve pour custard around. Set on ice.

Lemon Chase Cake

2 C. sugar
½ " butter
¾ " milk
whites of 6 eggs
3 C. flour
2 T B. P.
mix as method III and bake in layer tins.

Lemon Cheese filling grated rinds + juice of two lemons, yolks of 3 eggs, ½ cup butter, 1 C. sugar mix well & cook till thick as sponge, stir continually to prevent scorching

SOUPS

"The banquet waits our presence.
Good sisters let us dine."

STOCK FOR SOUP.

This is made from meat or bones of cooked joints of meat (omitting the fat), to which may be added chicken, turkey, beef or mutton bones, well broken up. Put this in cold water without salt, let it come slowly to boiling point, then skim well. Set it back and let it simmer gently for 6 hours, add a little pepper and salt, strain into a stone jar, let it cool and remove the grease. This stock will stand for many days if kept cool and ready for all kinds of soup.

VEGETABLE SOUP.

Bone boiled, celery, potatoes, cabbage, rice, chopped and boiled an hour. Salt and pepper.

NOODLE SOUP.

A soup bone cut out of thigh, boil; 3 eggs, salt and flour to mix very thick, roll very thin, let lay and dry, roll and slice very thin. Cook ten minutes.

PLAIN OYSTER SOUP.

Pour 1 quart oysters in cullendar, rinse by pouring over them 1 pint cold water, put this in a porcelain kettle, add pint boilng water, let boil, skim thoroughly, season with pepper and butter, then add oysters, season with salt and serve.

VERMICELLI SOUP.

Swell quarter of a pound of vermicelli or macaroni in a quart of warm water, then add it to a good beef, veal, lamb or chicken soup or broth, with quarter of a pound of sweet butter; let the soup boil fifteen minutes after it is added; season with celery salt.

TOMATO SOUP.

Seive ½ can tomatoes, a little pinch soda, add 1 quart boiling milk, 1 quart boiling water. Salt, pepper and butter to suit taste.

SALMON SOUP.

One can salmon picked to pieces, 1 suart boiling milk, 1 quart boiling water, salt, pepper, butter to suit taste.

OYSTER SOUP WITH MILK.

Pour 1 quart cold water over 1 quart oysters drain through cullendar into soup kettle, when it boils skim; add pepper, then the oysters; season with butter and salt, then add 1 quart rich new milk boiling hot, let all boil up at once and serve.

POTATO SOUP.

Slice 4 or 5 potatoes into 2 quarts water, slice medium sized onion, cook until tender, butter size of an egg, 1 cup sweet milk, 1 egg, little salt and baking powder, flour enough to make a stiff batter; drop from spoon into the potatoes, cook fifteen minutes, keep covered until done.

TOMATO SOUP.

To a can of tomatoes add a pint of water, one bay leaf, 4 cloves, 1 teaspoon salt and 4 peppercorns. When these ingredients have been thoroughly boiled strain through a fine sieve. Pour a pint of this into a saucepan in which has been melted a heaping tablespoon of flour, a tablespoon of sugar, and one of butter. As soon as this thickens pour into the main part and heat ready for serving.

CREAM TOMATO SOUP.

Take 1 pint fresh or canned tomatoes, slice fine a small onion, put on the stove and boil 10 or 15 minutes, then add a pinch of soda dissolved in a little hot water, put in another dish 1 quart of sweet milk and as soon as at a boilng heat remove, add tomatoes, a small piece of butter, salt and pepper to taste. Serve at once.

CELERY SOUP.

Celery soup may be made with white stock. Cut down the white of a half dozen heads of celery into little pieces and boil it in four pints of white stock, with a quarter of a pound of lean ham and 2 ounces of butter. Simmer gently for a full hour, then strain through a sieve, return the liquid to the pan, and stir in a few spoonsful of cream with great care. Serve with toasted bread and if liked, thicken with a little flour. Season to taste, adding a little celery salt.

GREEN TURTLE SOUP.

One turtle, two onions, a bunch of sweet herbs, juice of one lemon, five quarts of water, a glass of Maderia.

SQUIRREL SOUP.

Wash and quarter three or four good sized squirrels; put them on, with a small teaspoon of salt, directly after breakfast, in a gallon of cold water. Cover the pot close and set it on the back part of the stove to simmer gently, not boil. Add vegetables just the same as you do in case of other meat soups in the summer season, but especially good will you find corn, Irish potatoes, tomatoes and Lima beans. Strain the soup through a coarse cullendar, when the meat has boiled to shreds so as to get rid of the squirrel's troublesome little bones. Then return to the pot, and after boiling a while longer, thicken with a piece of butter rubbed in flour. Celery salt and parsley leaves chopped up are also considered an improve-

ment by many. Toast two slices of bread, cut them into slices one-half inch square, fry them in butter, put them into the bottom of your tureen, and then pour the soup boiling hot upon them. Very good.

OX-TAIL SOUP.

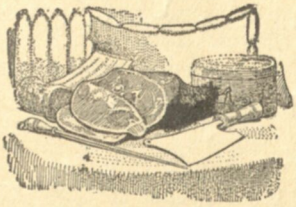
Two ox-tails, two slices of ham, one ounce of butter, two carrots, two turnips, three onions, one leek, one head of celery or celery salt, one bunch of savory herbs, pepper, a tablespoon of salt, 2 tablespoons of catsup, three quarts of water. Cut up the tails, separating them at the joints; wash them, and put them in a stewpan with the butter. Cut the vegetables in slices and add them with the herbs. Put in one-half pint of water, and stir it over a quick fire till the juices are drawn. Fill up the stewpan with water, and when boiling add the salt. Skim well, and simmer very gently for four hours, or until the tails are tender. Take them out, skim and strain the soup, thicken with flour, and flavor with the catsup and port wine. Put back the tails, simmer for five minutes and serve.

CREAM OF CHICKEN SOUP.

An old chicken is much the best. Cut it up into quarters, put it into soup kettle with a half pound of corned ham and an onion; add 4 quarts of cold water. Bring slowly to a gentle boil and keep this up until the liquid has diminished one-third and the meat drops from the bones; then add half a cup of rice. Season with salt, pepper and a bunch of chopped parsley. Cook slowly until the rice is tender, then the meat should be taken out. Now stir in two cups of rich milk thickened with a little flour. The chicken could be fried in a spoonful of butter and a gravy made, reserving some of the white part of the meat, chopping it and adding it to the soup.

CHILI.

Two pounds round steak, one large teacup of chopped onions, one can tomatoes, two chili peppers. When the meat is cooked tender, grind and add to liquor about two pints, add onions and strained tomatoes. Scald peppers until the skin can be removed; also remove seeds, then chop fine. Cook all together slowly for half hour.



Napoleons
cut strips of puffed pastry ½ in)
3½ bake in oven & spread with
cream filling.
Lemon filling (or sticks)
1 c sugar - 2½ th flour - 1 egg yolk
¼ lemon juice grated rind 2
lemons, 1 t butter
mix sugar & flour add
grate rind lemon juice &
egg slightly beaten put
butter in Fauer pan when
melted add mixture stir
constantly till boiling point
is reached care must be taken
that mixture does not adhere
to pan cool before
spreading

VEGETABLES

"Every man shall eat in safety,
Under his own vine, where he plants."

PARSNIPS.

Scrape parsnips, cut in halves, remove the white, pithy heart, boil in salt water until tender, then fry in butter.

VEGETABLE OYSTERS.

Scrape the roots and drop into cold water at once. Cut across in thin slices and cook till tender, toast slices of bread and lay in a deep dish, add to the salsify when tender a little salt, thicken slightly with butter and flour and pour it over the toast.

POTATO POT PIE.

Half dozen potatoes sliced, 1 cup sour milk, ½ spoon soda, flour enough to make a soft dough. Roll out, cut in strips, place in the kettel a handful of potatoes, sprinkle with salt, pepper and butter, cover with a layer of the dough, another layer of potatoes until you use all the material, cover with dough last on top. Pour boiling water to cover and cook twenty minutes.

COOKED CAULIFLOWER.

Take cauliflower, cut up in small pieces, cook in water until tender, salt to suit the taste, drain, pour on milk and season with butter, pepper and salt, 1 tablespoon flour stirred up in milk. Stir this in the cauliflower, let it boil and serve hot.

BOSTON BAKED BEANS.

Two quarts of white soup beans which have been soaked all night, ¼ cup of molasses, 1 pound of salt pork, scored on top and 1 teaspoon soda. Sprinkle the soda dry in bottom of baking dish, then put in beans and pork and cover with water, bake in a slow oven all day.

MACARONI AND CHEESE.

Pour boiling water over macaroni and boil until tender, then pour off water, place in baking dish a layer of macaroni, then a layer of grated cheese, and so on until dish is full, seasoning each layer with salt, pepper and bits of butter, then put on 1 cup milk. Bake slowly ½ hour.

CORN OYSTERS.

One pint of boiled sweet corn sliced down, ½ teaspoon black pepper, ½ cup sweet milk, ½ teaspoon salt, 2-3 cup flour, 1 egg. Beat all thoroughly together and fry same as for griddle cakes.

SARATOGA CHIPS.

Slice potatoes very thin into cold water, let stand several hours, lay on cloth to dry. Fry a few at a time in boiling hot lard, lay them on paper as you take them out. Salt them.

BAKED TOMATOES.

Cover the bottom of an earthen dish with ripe tomatoes, sliced, then a layer of bread crumbs seasoned with pepper, salt and butter, then another layer of tomatoes, and so on till the dish is filled, letting the top layer be of bread crumbs. Bake 15 minutes.

ASPARAGUS.

Remove the scales, cut in half-inch lengths, use only tender part, let stand in salted water several hours, drain, cover with boiling water, cook until tender, drain, cover with milk, add butter, pepper, salt, if needed a little thickening.

PLUM DUMPLINGS.

Sift two teaspoons baking powder with 1 quart flour, use sweet milk to make stiff batter. Put 1 quart plums in a kettle and cover with water well sweetened, drop the dough in the kettle with the plums and boil until done.

CORN, TO FRY.

Cut corn from cob till there is about a quart of it and carefully pick out all bits of stalk or silk, beat 2 eggs very light, stir them into corn with 2 tablespoons of flour; salt and pepper, have some lard hot and drop in the corn tablespoonful at a time. Fry a light brown.

MACARONI AND TOMATOES.

Boil ¼ pound of macaroni in boiling salted water until tender, blanch and arrange on hot platter; mince ½ pound raw ham and brown in a little of its own fat; spread this over the macaroni; pour over the whole a pint of thick, stewed tomato pulp, garnish with dry bread crumbs browned in butter.

SPAGHETTI.

Break ½ package spaghetti into small pieces; add ½ teaspoon of salt, cover with boiling water and boil for 20 minutes; add one pint of tomatoes, ½ cup of chopped cheese, 2 tablespoonfuls of butter, a pinch of pepper and cook for 10 minutes; add ½ cup of cream just before removing from the stove.

SUCCOTASH.

Take 1 pint shelled Lima beans (green), wash, cover with hot water, let stand five minutes, pour off, place over fire and boil fifteen minutes; have ready corn cut from six good sized ears and add to beans, boil half an hour, add salt, pepper and 2 tablespoons butter. String beans may be used, cooking 1 hour before adding corn.

Spicy

Original Injun' Pudding New England Treat

Early Favorite

England isn't the only country that has traditional holiday dishes. An old New England favorite and one handed down from mother to daughter since early colonial days, is old Injun' Puddin'.

Original Injun' Puddin'

5 cups milk
⅔ cup dark molasses
¼ cup granulated sugar
½ cup yellow cornmeal
1 teaspoon cinnamon
½ teaspoon nutmeg
1 teaspoon salt
4 tablespoons butter

Heat 4 cups of milk and add molasses, sugar, cornmeal, salt, spice and butter to it. Cook 20 minutes or until mixture thickens. Pour into baking dish, add remaining cold milk. Do not stir. Put into slow oven (325° F.) and bake for 1½-2 hours without stirring. Serve warm with Cognac or Hard Sauce.
Serves 8.

LIGHT DUMPLINGS.

One pint sour milk, 1 quart of flour, 1 egg, 1 teaspoon baking powder, ½ teaspoon soda, flour, baking powder and soda sifted together.

SCALLOPED POTATOES.

Peel and slice raw potatoes thin for frying, butter an earthen dish, put in layer of potatoes, season with salt, pepper and butter (and a bit of onion chopped fine, if liked), sprinkle a little flour over, now another layer of potatoes with seasoning; continue until dish is full. Just before putting in oven pour one quart hot milk over. Bake three-quarters of an hour. Cold boiled potatoes may be used the same way, it will take less time to cook them; they are delicious either way.

BOSTON BAKED BEANS.

Soak small white beans over night in fresh water, in the morning put them in a kettle with a second water sufficient to cover and parboil until the skins present a shriveled appearance. Pour off the water, add salt to the beans, place in the middle of the beans, a piece of bacon. Mix in a cup a tablespoon of molasses or brown sugar, half a teaspoon soda and half a teaspoon dry mustard, and add this to the beans. The above quantities are for a quart of beans. Cover with warm water and bake five hours. Keep watch that the water does not dry out until the beans are thoroughly cooked.

FRIED EGG PLANT.

Slice about half an inch thick; pare and parboil in salt water, then dip in beaten egg and flour and fry in half butter and half lard.

MUSHROOMS.

Split and soak in weak salt water a few hours, drain well, flour and fry in butter to a nice brown.

MUSHROOMS.

To test mushrooms, sprinkle salt on the gills; if they turn yellow, they are poisonous; if they turn black, they are good.

To broil mushrooms, dip them in melted butter, season with salt and pepper, broil on both sides, and serve on toast.

TOMATOES.

Take small ripe tomatoes, put on lettuce leaf in individual dishes, make the following dressing: Scant half cup vinegar, 1 egg, 2 tablespoons sugar, little salt, teaspoon butter, boil, stir till cool, put spoonful over each tomato. This makes a pretty dish.

NEW POTATOES AND CREAM.

Wash and rub new potatoes with a coarse cloth or scrubbing brush; drop into boiling water and boil briskly until done, and no more; press a potato against the side of the kettle with a fork, if done it will yield to a gentle pressure. In a sauce-pan have ready some butter and cream, hot, but not boiling, a little green parsley, pepper and salt; drain the potatoes, add the mixture, put over hot water for a minute or two, and serve.

BAKED MACARONI.

Put in a baking dish one layer of macaroni then a layer of cheese, add a tablespoon of butter, another layer of macaroni, etc., fill the dish with milk, bake until it jellies.

SAUER KRAUT.

Make early in the light of the moon. Use just 1 pint of salt to a thirty-two gallon barrel of kraut, and you will not fail to have it first class.

LIMA AND KIDNEY BEANS.

These beans should be put in boiling water, a little more than enough to cover them, and boil until tender—from half an hour to two hours—serve with butter and salt upon them.

These beans are in season from the last of July to the last of September. There are several other varieties of beans, used as summer vegetables, which are cooked as above.

BAKED SWEET POTATOES.

Wash and scrape them, split them lengthwise. Steam or boil them until nearly done. Drain and put them in a baking dish, placing over them lumps of butter, pepper and salt; sprinkle thickly with sugar and bake in oven.

FRIED SALSIFY.

Stew the salsify as usual till very tender; then with the back of a spoon or a potato jammer mash it very fine. Beat up an egg, add a teacup of milk, a little flour, butter and seasoning of pepper and salt. Make into little cakes, and fry to a light brown in boiling lard, first rolling in beaten eggs and then flour.

CABBAGE WITH CREAM.

Remove the outer leaves from a solid, small-sized head of cabbage, and cut the remainder as fine as for slaw. Have on the fire a spider or deep skillet, and when it is hot put in the cabbage, pouring over it right away a pint of boiling water. Cover closely, and allow it to cook rapidly for ten minutes. Drain off the water and add half a pint of new milk, or part milk and cream; when it boils, stir in a large teaspoon of either wheat or rice flour, moistened with milk; add salt and pepper, and as soon as it comes to a boil serve. Those who find slaw and other dishes prepared from cabbage indigestible, will not complain of this.

FRIED POTATOES WITH EGG.

Slice cold boiled potatoes and fry in good butter until brown; beat up one or two eggs, and stir into them just as you dish them for the table; do not leave them for a moment on the fire after the eggs are in, for if they harden they will not be half so nice; one

egg is enough for three or four persons, unless they are very fond of potatoes; if they are, have plenty and put in two.

STEWED PUMPKIN.

Stew pumpkin, cut into small pieces, in a ½ pint water; and, when soft, mash with potato masher very fine, let the water dry away, watching closely to prevent burning or scorching.

POTATO FILLETS.

Pare and slice the potatoes thin; cut them if you like, in small fillets, about a quarter of an inch square, and as long as the potato will admit; keep them in cold water until wanted, then drop them into boiling lard; when nearly done, take them out with a skimmer and drain them, boil up the lard again, drop the potatoes back and fry till done; this operation causes the fillets to swell up and puff.

SWEET POTATOES.

Boiled, steamed and baked the same as Irish potatoes; generally cooked with their jackets on. Cold sweet potatoes may be cut in slices across or lengthwise and fried as common potatoes; or may be cut in halves and served cold.

STRING BEANS.

Break off the end that grew on the vine, drawing off at the same time the string upon the edge; repeat the same process from the other end; cut them with a sharp knife into pieces half an inch long and boil them in just enough water to cover them. They usually require one hour's boiling, but this depends upon their age and freshness. After they have boiled until tender and the water boiled nearly out, add pepper and salt, a tablespoon butter, and half cream; if you have not the cream, add more butter. Many prefer to drain them before adding the seasoning, in that case they may lose the real goodness of the vegetable.

TO BOIL RICE.

Pick over the rice carefully, wash it in warm water, rubbing it between the hands, rinsing it in several waters, then let it remain in cold water until ready to be cooked. Have a sauce pan of water lightly salted; when it is boiling hard pour off the cold water from the rice and sprinkle it in the boiling water by degrees, so as to keep the particles separated. Boil it steadily for twenty minutes, then take it off the fire and drain off all the water. Place the sauce pan with the lid party off, on the back of the stove where it is only moderately warm, to allow the rice to dry. The moisture will pass off and each grain of rice will be separated, so that if shaken the grains will fall apart. This is the true way of serving rice as a vegetable, and is the mode of cooking it in the southern states where it is raised.

VEGETABLE HASH.

Chop rather coarsely the remains of vegetables left over from a boiled dinner, such as cabbage, parsnips, potatoes, etc., sprinkle over them a little pepper; place a sauce pan or frying pan over the fire, put in a piece of butter the size of a hickorynut, when it begins to melt, tip the dish so as to keep in the steam. When heated thoroughly take off the cover and stir occasionally until well cooked. Serve hot. Persons fond of vegetables will relish this dish very much.

SPINACH.

It should be cooked so as to retain its bright, green color, and not be sent to the table, as it so often is, of a dull-brown or olive color; to retain its fresh appearance, do not cover the vessel while it is cooking. Spinach requires close examination and picking, as insects are frequently found on the leaves.

STEWED TOMATOES.

Pour boiling water over a dozen sound, ripe tomatoes; let them remain for a few moments; then peel off the skins, slice them and put them over the fire

in a well-lined tin or granite ware sauce pan. Stew them about twenty minutes; then add 1 tablespoon butter; salt and pepper to taste; let them stew fifteen minutes longer and serve hot. Some prefer to thicken tomatoes with a little grated bread, adding a teaspoon sugar, and others who like the flavor of onion, chop up one and add while stewing; then again some add as much green corn as there are tomatoes.

BAKED WINTER SQUASH.

Cut open the squash, take out the seeds, and without parting cut it up into large pieces; put the pieces on tins and dripping pan, place in moderately hot oven and bake about an hour. When done, peel and mash like mashed potatoes, or serve the pieces hot on dishes, to be eaten warm with butter like sweet potatoes. It retains its sweetness much better when baked this way than when boiled.

SCALLOPED POTATOES.

Peel and slice raw potatoes thin, put a layer in a baking dish, season with salt, pepper and butter, add another layer of potatoes, and so on until the dish is full; put over the top a little cream or milk, a few bread crumbs and small pieces of butter; bake one hour and serve hot.

BEET GREENS.

Wash young beets clean, do not separate roots from leaves, look over carefully to see that no bugs or worms remain. Boil in salted water from half to three-quarters of an hour. Take out and drain in a cullender. Dish and dress with butter, pepper and salt, if needed. Serve hot with vinegar.

FRENCH FRIED POTATOES.

Cut raw potatoes into long cubes and fry in deep, hot fat until done. Serve with broiled beefsteak.

TURNIPS.

Wash, peel, cut in thin slices across the grain and place in kettle in as little water as possible; boil until you can easily pierce with a fork; drain well, season with salt, pepper and butter; mash fine. Do not boil too long, as they are much sweeter when cooked quickly.

ONIONS STEWED.

Peel and quarter and boil in water until cooked tender. Drain, season with butter, milk, salt and pepper.

COOKED RICE.

Cook in water until soft, add chicken broth and a little salt. Good.

SCALLOPED CORN.

To either fresh or canned corn add salt, pepper and butter to taste. Place alternately a layer of corn with layer of cracker crumbs in a baking dish. Make mixture of two well-beaten eggs and sufficient milk to cover corn. Pour in baking dish; bake one-half hour or until done. Serve hot.

SCALLOPED ONIONS.

Boil 8 onions in salted water, changing water twice. Drain and cut in halves, if large. Place in baking dish, season with salt and pepper, and pour a white sauce over them. Cover with bread crumbs, put bits of butter on top, set in oven to brown.

BOILED CARROTS.

Wash thoroughly, scraping the skin all off, put into boiling water in which there should be a little salt. Boil until tender; drain, cut lengthwise; put into a hot dish and sprinkle with pepper and bits of butter.

cookies — cherry winks

2 1/4 cup flour
3/4 " shortening
1 " sugar
2 eggs
2 table sp milk
1 cup chopped pecans
1 " " dates
1/3 " " cherries
Extra cherries for decorating
2 1/2 cup corn flakes crushed.

1 teasp B. P wd.
1/2 " soda
1/2 " salt
1 " vanilla

Sift together dry ingredients. Combine shortening + sugar, cream well, add eggs, milk, vanilla. Blend in dry ingredients. Add pecans, dates chopped cherries. Shape into balls using 1 tab of dough for each. Roll in cornflakes place on greased baking sheet. Top each ball with 1/4 cherry. Bake at 375° about 10 or 12 minutes. Do not stack or store till cold

MEATS

"The turnpike road to people's hearts, I find,
Lies through their mouth, or I mistake mankind."

Meats and Suitable Sauces

Roast Beef—Tomato sauce, pickles.
Roast Mutton—Currant jelly, caper sauce.
Roast Lamb—Mint sauce.
Roast Veal—Sliced lemon.
Roast Venison—Spiced currants or gooseberry catsup.
Roast Pork—Apple sauce, onion sauce.
Roast Goose—Apple or grape sauce.
Roast Ham—Horseradish.

TO FRY STEAK.

Have a nice tenderloin or porterhouse steak one inch and a half in thickness, well hacked. Over this sprinkle, salt, pepper and a little flour. Have ready a very hot spider. Into this drop plenty of good, sweet butter (¼ pound is not too much). When thoroughly melted, lay in the meat; turn frequently. While cooking make many openings in the steak to allow butter to pass through. When done, place on a hot platter and serve immediately.

MEAT CAKES.

Two cups of chopped cooked meats, 3 tablespoons cracker crumbs, 1 tablespoon butter, 1 small onion, 2 eggs, salt and pepper to taste. Chop onion very fine. Beat eggs very light without separating. Melt the butter, add to the cracker crumbs, mix with the eggs, meat and seasoning. Make into flat cakes and fry in half butter and half lard or drippings.

VEAL CROQUETTES.

Boil meat until tender, chop fine. To 1 bowl of meat add equal quantity of mashed potatoes, a little butter, 1 egg, salt and pepper. Make into balls and roll in flour. Fry in hot lard.

MEAT BALLS.

Chop cold meat with a meat chopper, 1 quart meat, 3 eggs, well beaten, ½ pint cold mashed potatoes, pepper, salt and gravy from meat, or half cup water, flour enough to form into balls as for sausage. Fry in a little grease.

CHICKEN PIE.

Stew chicken until it drops from bone, take out bones, make a sauce with butter, flour and milk, as much as desired. Salt 1 quart flour rubbed with ½ cup lard, a little salt and 2 teaspoons baking powder, wet with milk until you can roll. Place layer of crust in bottom, then chicken and gravy. Cover with crust half inch thick.

SMOTHERED BEEFSTEAK.

Take 1 large thin steak, lay out smoothly and wipe dry; prepare a dressing with 1 cup of fine bread crumbs, ½ teaspoon salt, some pepper, tablespoon butter, ½ teaspoon sage, or use chopped onions and enough meat, roll up and tie carefully with stout string, put a few thin slices of pork in bottom of a kettle and fry till brown; put the roll of steak and also brown it on all sides, then add 1 pint of hot water and cook until tender, then thicken the gravy. The roll is to be carved crosswise.

SWEET BREADS.

Parboil them in salt water; remove the skins and tough parts; cut in pieces the size of a large oyster; dip in beaten eggs; roll in cracker crumbs seasoned with salt and pepper; fry in hot butter or drop in hot lard as you would doughnuts.

"TOAD-IN-THE-HOLE."

Mix 1 pint flour and 1 egg with milk enough to make batter (like that for batter cakes) and a little salt; grease dish well with butter, put in lamb chops, add a little water with pepper and salt; pour batter over it and bake for one hour.

FROGS FRIED.

Frogs are usually fried, and are considered a great delicacy. Only the hind legs and quarters are used. Clean them well, season and fry in egg batter, or dipped in beaten egg and fine cracker crumbs, the same as oysters.

TONGUE WITH TOMATO SAUCE.

Boil a tongue until tender, remove the skin and return to the kettle and add ½ cup stock and 1 can tomatoes. Cook slowly until the tomatoes are done, add flour to thicken as for gravy, and 2 tablespoons onion juice. Remove the tongue to platter and pour over the sauce and garnish with parsley.

TO FRY FRESH HAM.

Soak sliced ham in molasses water for an hour before cooking. Delicious.

TO COOK TONGUE.

Wash the tongue carefully and let lie in cold water for several hours before cooking. Boil until tender, season with salt and pepper, remove the skin and lay in vinegar over night. A sliced onion added to the vinegar is a great improvement.

PRESSED BEEF.

Select four or five pounds of beef, boil until very tender, seasoning while it is boiling. Shred while warm and press firmly together. When cold slice and serve cold, or fry in butter.

CREAMED CHICKEN.

Boil a good-sized chicken until meat falls from bones, put in dish, alternate layers of chicken, cracker crumbs, salt, pepper and butter until dish is full, put in some gravy and as much cream and bake.

BEEF LOAF.

Four pounds ground beef, add to it 3 dozen small crackers, rolled fine, 4 eggs, 1 cup sweet milk, 2 tablespoons salt, 1 teaspoon pepper, 1 tablespoon melted butter. Mix well; pack well. Pour boiling water over and bake two hours.

ROAST TURKEY WITH OYSTER DRESSING.

Clean a turkey and lay it in dripping pan. Prepare a dressing of stale bread composed of 1 quart bread crumbs and 1 cup butter, water enough to moisten; add 2 dozen oysters, salt and pepper to suit the taste. Mix all and stuff the turkey with it. Sew up carefully. Put some water in the dripping pan; salt and a chunk of butter, set in the oven and bake until done, basting often. Never parboil a young turkey.

POT ROAST OF BEEF.

Put into kettle some fresh suet; when hot put in the beef and sear over, as this keeps the juice in; season with salt, pepper and sift a little flour over; cover with boiling water and boil slowly, letting the water boil down so the last half hour the meat will fry. Make a fine brown gravy and the roast is excellent.

TO ROAST BEEF.

Sprinkle flour, salt and pepper on the beef, place in pan, pour in a little water, slice an onion, add 1 tablespoon vinegar. Cover tight in roaster or baste often. A little vinegar makes tough beef tender and juicy.

CHICKEN LOAF.

One chicken, cook until tender, remove bones and chop fine, add 1 cup rolled crackers, 1 pint sweet milk, 1 egg, 1 teaspoon salt, pepper to taste. Mix all together, form into loaf and bake half an hour, baste with broth of chicken.

VEAL LOAF.

Two and a half pounds fresh veal and ¼ pound pickled pork, chopped very fine, ½ teacup rolled crackers, 2 whole eggs, well beaten, salt, pepper and a little sage. Mix all together thoroughly and form into a loaf. Bake 1 hour.

BRAIN CUTLETS.

Well wash the brains and soak them in cold water till white. Parboil them till tender in a small saucepan for about a quarter of an hour; then thoroughly drain them, and place them on a board. Divide them into small pieces with a knife. Dip each piece into flour, and then roll them in egg and bread crumbs, and fry them in butter or well-clarified drippings. Serve very hot with gravy. Another way of doing brains is to prepare them as above, and then stew them gently in rich stock, like stewed sweetbreads. They are also nice plainly boiled, and served with parsley and butter sauce.

ROAST PIGEONS.

Pigeons lose their flavor by being kept more than one day after being killed. They may be prepared and roasted or broiled the same as chicken; they will require from twenty to thirty minutes cooking. Make a gravy of the giblets or not; season with pepper and salt, and add a little flour and butter.

SQUAB POT-PIE.

Cut into dice 3 ounces of salt pork; divide wild squabs into pieces, at the joints; remove the skin. Cut up 4 potatoes into small squares, and prepare a dozen

small dough balls. Put into a yellow, deep baking dish the pork, potatoes and squabs, and then the balls of dough; season with salt, white pepper, a dash of mace or nutmeg, add hot water enough to cover ingredients, cover with a "short" pie-crust and bake in a moderate oven ¾ of an hour.

DRIED BEEF WITH CREAM.

Shave your beef very fine. Put it into a suitable dish on the back of the stove, cover with cold water and give it time to soak out to its original size before being dried. When it is quite soft and the water has become hot (it must not boil), take it off, turn off the water, pour on a cup of cream; if you do not have it use milk and butter, a pinch of pepper, let it come to a boil, thicken with a tablespoon of flour, wet up in a little milk. Serve on dipped toast or not, just as one fancies. A nice breakfast dish.

HEAD CHEESE.

Boil the forehead, ears and feet and nice scraps trimmed from the hams of a fresh pig, until the meat will almost drop from the bones, put it in a large chopping bowl, and season with pepper, salt, sage and summer savory. Chop it rather coarsely; put it back into the same kettle it was boiled in, with just enough of the liquor in which it was boiled to prevent burning; warm it through thoroughly, mixing it well together. Now pour it into a strong muslin bag, press the bag between two flat surfaces, with a heavy weight on top; when cold and solid it can be cut in slices. Good cold or warmed up in vinegar.

FLANK STEAK.

This is cut from the boneless part of the flank and is secreted between an outside and an inside layer of creamy fat. There are two ways of broiling it. One is to slice it diagonally across the grain; the other is to broil it whole. In either case brush but-

ter over it and proceed as broiling other steaks. It is considered by butchers as the finest steak which they frequently reserve for themselves.

STUFFED HEART.

Take a beef's, sheep's or veal's heart, wash deeply and thoroughly so as to remove all blood, make the two into one by cutting through the partition with a long sharp knife, being careful not to cut through to the outside; make a stuffing of bread crumbs as for roast turkey, fill the cavity, cover with greased paper or cloth to secure the stuffing, and bake in a deep pan with plenty of water, for two hours or longer, basting and turning often, as the upper part particularly is apt to get dry. While heart is roasting, put valves or "deaf ears" which must be cut off after washing, into a sauce-pan, with pint of cold water and a sliced onion. Let simmer slowly one hour; melt in same sauce-pan a tablespoon of butter, add a tablespoon flour then the strained liquor from valves, and serve as gravy.

VEAL WITH OYSTERS.

Fry 2 pounds tender veal cut in thin bits, and dredged with flour, in sufficient hot lard to prevent sticking; when nearly done add 1½ pints of fine oysters, thicken with flour, season with salt and pepper. Cook until done. Serve hot in covered dish.

VEAL CUTLETS.

Skin 6 veal cutlets, lay in skillet, cover tight, and let them steam slowly in their own juice until cooked through. Drain them on a plate, dip in egg and cracker crumbs, and fry a golden brown. Season well. The juice that steamed out add to the gravy.

PIG'S FEET PICKLED.

Take twelve pig feet, scrape and wash them clean, put them in a sauce-pan with enough hot (not boiling) water to cover. When partly done, salt them. It requires four or five hours to boil them soft. Pack them in a stone crock, and over them spiced vinegar made hot. They will be ready for use in a day or two. If you wish them for breakfast, split them, make a batter of two eggs, a cup of milk, salt, a teaspoon butter, with flour enough to make a thick batter; dip each piece in this and fry in hot lard. Or dip them in beaten egg and flour and fry. Sauce is good eaten cold or warm.

DELICIOUS FRIED HAM.

Place slices in boiling water and cook until tender, put in frying pan and brown, and dish on a platter; fry some eggs by dripping gravy over them until done; instead of turning take up carefully and lay them on the slices of ham.

ROAST HARE OR RABBIT.

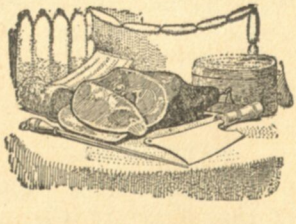
A very close relationship exists between the hare and rabbit, the chief difference being in smaller size and shorter legs and ears of the latter. The manner of dressing and preparing each for the table, is, therefore, pretty nearly the same. To prepare them for roasting, first skin, wash well in cold water and rinse thoroughly in luke warm water. If a little musty from being emptied before they were hung up, afterwards neglected, rub the insides with vinegar and afterward remove all taint of the acid by a thorough washing in lukewarm water. After being well wiped with a soft cloth put in a dressing as usual, sew the animal up, truss it, and roast for half or three-quarters of an hour, until well-browned, basting it constantly with butter and dredging with flour, just before basting up.

FRIED LIVER.

Always use calf's liver (if possible), cut in slices. Pour boiling water over it and let it stand fifteen minutes; fry some slices of breakfast bacon, take out the bacon, roll the liver in either flour or corn meal, and fry a delicate brown; sprinkle with salt and pepper. Serve with gravy if you like.

JELLIED MEAT.

One pound meat, 1 pint stock, 3 ounces gelatine, 1 teaspoon salt, ¼ teaspoon pepper, 1 teaspoon lemon juice, 2 hard-boiled eggs, 1 tablespoon chopped parsley. Soften the gelatine in cold water; add the hot stock and seasoning, then the finely-chopped cooked meat. Wet a mould with cold water, place in it the eggs, cut in slices, and the chopped parsley, then the meat mixture, and allow it to stand until firm and cold. Garnish with parsley or lettuce.



FISH AND OYSTERS

"Now good digestion wait on appetite
And health on both."
—Macbeth

SALMON LOAF.

Mix a can of salmon and a half a cup of cracker crumbs with a tablespoon of butter and 3 well-beaten eggs, season to taste with salt and a little lemon juice. Pack closely in a pan and put in the oven long enough to cook the eggs. Serve hot with a rich sauce of drawn butter.

COD FISH BALLS.

To one package of threads of codfish add double the quantity of potatoes. Soak the codfish in cold water about two minutes, then drain through a sieve or cloth. Mix the potatoes thoroughly, add one tablespoon butter and a little pepper. Shape into balls and fry in lard. An egg added to the above recipe improves it.

BAKED BASS.

Two good sized onions chopped fine, 1 pint bread crumbs, butter size of hen's egg; plenty of pepper and salt, mix thoroughly with anchovy sauce until quite red.

Stuff your fish with this compound and pour the rest over it. Tomatoes can be used instead of chovies, and are more economical. If using them take pork, chopped fine instead of butter. Shad, pickerel and trout are good the same way.

CREAMED CODFISH.

To a cup of fish add double the quantity of milk, one tablespoon butter, let it come to a boil, then add one teaspoon corn starch and one egg beaten well.

BAKED WHITE FISH.

Thoroughly clean the fish, cut off the head or not as preferred; cut the backbone from the head to within two inches of the tail and stuff with the following: Soak stale bread in water, squeeze dry, cut in pieces a large onion, fry in butter, chop fine, add the bread, two ounces of butter, salt, pepper and a little parsley or sage; heat through and when taken off the fire add the yolks of two well-beaten eggs. Stuff the fish rather full, sew up with fine twine and wrap with several coils of white tape; rub the fish over slightly with butter; cover the bottom of a baking pan with hot water and place the fish in, standing back upward and bent in the form of "S." Serve with the following dressing: Reduce the yolks of two hard-boiled eggs to a smooth paste with two tablespoons good salad oil; stir in a half teaspoon mustard. Add pepper and vinegar to taste.

SALMON LOAF.

Take one can salmon, add to it 3 beaten eggs, a lump butter, some crackers. Make into a loaf and steam an hour. Cook peas with cream and pour over loaf to serve.

BOILED BASS.

Take a large bass and wrap in clean white cloth. Put on the fire in cold water, enough to cover well, boil half hour; take from fire and remove all bones; place in pan; pour over fish browned butter (good), with salt and pepper. Place in oven to brown.

TO FRY EELS.

Skin them, wash well, season with pepper and salt, roll each piece in fine Indian meal, fry in boiling lard, or egg them, and roll in cracker crumbs and fry. For sauce, use melted butter sharpened with lemon juice.

SALMON PUFFS.

Remove skin and bones from 1 pound can salmon and chop meat fine. Add 1 tablespoon melted butter, ¾ cup fine bread crumbs, 1 tablespoon lemon juice, 3 well beaten eggs, dash of salt and pepper, mix thoroughly in and pack in 6 or 8 cups, put in jar of hot water and bake ½ hour in oven.

DRESSING FOR SAME. Pour slowly over the nice beaten yolks of 2 eggs, 1 cup hot sweet cream and let cool, add salt, pepper and a little lemon juice.

PICKLED OYSTERS.

Put 100 large oysters in their liquor over the fire, salt and just let them come to a boil; then draw to back of the stove; skim off the top, take out the oysters with a skimmer and set them aside in an earthen dish to cool; to the liquor in the kettle add a pint of vinegar, a red pepper broken into pieces, rejecting the seed; whole cinnamon, cloves and pepper to the liking, boil and pour hot over the cold oysters; cover and set in a cool place. If they are to be kept longer than two or three days put them in cans and keep cool.

ESCALLOPED OYSTERS.

Butter a baking dish, sprinkle a layer of finely rolled cracker crumbs, then arrange a layer of oysters over the crumbs, moisten this well with liquor from oysters. This will suffice to moisten the crackers unless the latter is used too liberally; season with pepper, salt, a generous allowance of butter, cut into

bits. Put on another layer of crackers, then more oysters and seasoning, alternating layers until dish is full. Make the top layer of crumbs, add a little milk or cream. Moisten well and bake in rather quick oven. A slow oven and too long cooking will ruin them. Use green corn instead of oysters for a change.

OYSTER OMELET.

Twelve large oysters, 6 eggs, 1 cup milk, 1 teaspoon butter, salt and pepper and parsley if agreeable. Heat 3 tablespoons butter, pour the milk, yolk of 2 eggs, oysters and seasoning in a dish and mix; add the whites of eggs and 1 spoon of melted butter, with as little stirring as possible, then cook to an appetizing brown, turning the omelet carefully.

OYSTER PIE.

Four whites of eggs beaten light, 2 cups sweet milk, 1 quart bread crumbs or crackers grated, 1 quart oysters, 1 tablespoon melted butter, salt and pepper to taste. Make into paste and bake until light brown, put in earthen or granite dish. LOW SPARKS.

OYSTER ROAST.

Put 1 quart oysters in a basin with their own liquor and let them boil three or four minutes; season with a little salt, pepper and a heaping spoon of butter. Serve on buttered toast.

CREAMED OYSTERS.

One pint oysters, ⅛ teaspoonful celery salt, 1½ cups thick white sauce Clean and cook oysters until plump and edges begin to curl; drain, and add to white sauce, seasoned with celery salt. Serve on toast, or in patty shells.

FRIED OYSTERS.

Place oysters in cullender to drain for a few minutes; with a fork remove them separately to a dry towel; place another towel over them, allowing them to remain until all moisture is absorbed. Have ready the beaten yolks of three eggs and a quantity of rolled crackers, salted and peppered. Dip each oyster separately, first into egg, then into crackers. When all have been thus dipped, have ready a hot spider, into which drop four heaping tablespoons of butter. When butter is melted place in the oysters, one by one; fry a light brown then turn. Serve very hot.

SCALLOPED SALMON.

Take one can of salmon picked up finely, butter a pudding dish and put a layer of cracker crumbs on the bottom; then a layer of salmon with bits of butter, salt, pepper, a trifle of tomato, fresh or canned, and a little milk. Proceed in this manner until the dish is full, having the buttered crumbs on the top. Add milk to make quite moist, and bake one-half hour in a quick oven. This makes a simple and tasty dish for supper.

EGGS

"Humpty Dumpty sat on the wall
Humpty Dumpty had a great fall;
All the king's horses and all the king's men
Could not set Humpty Dumpty back again"
—Mother Goose

SCRAMBLED EGGS.

In a deep, earthen pie plate warm sweet milk, allow two tablespoons to each egg. Add a bit of butter, a little salt and pepper. When nearly to boiling point drop in the eggs; with a spoon or thin-bladed knife cut the eggs and scrape up from the bottom of the dish as it cooks. Take from the stove before it has quite all thickened, continue turning up from the bottom of dish a moment longer. The mixture should be in large flakes or mingled white and yellow and as delicate as baked custard.

DEVILED EGGS.

Six eggs boiled for 20 minutes, remove shell and cut in two lengthwise. Remove yolks. With the yolks mix one teaspoon butter, a little salt, mustard if liked. Mix this fine, add vinegar to taste, and roll in little balls and place back in the white.

POACHED EGGS.

Have water boiling, add salt and a small lump of butter. Then place it where it will stop boiling, drop in eggs one at a time, and let simmer gently till done. Serve on toasted bread.

EGGS—SWISS STYLE.

Cover the bottom of a dish with 2 ounces of butter and on this scatter grated cheese; drop the eggs upon the cheese without breaking the yolks; season to taste; pour over the eggs a little cream and sprinkle with about two ounces of grated cheese. Set in moderate oven for about 15 minutes.

PICKLED EGGS.

One pint strong vinegar, ½ pint cold water, teaspoon each, of cinnamon, allspice and mace. Boil the eggs till very hard, remove the shell, put spices tied in a muslin bag, in cold water, boil a few minutes, add the vinegar and pour over eggs. Or place in a jar of beet pickles; the whites will become red; cut in two in serving.

EGG OMELET.

Three eggs, yolks and white beaten separately, small cup of sweet milk, three teaspoonfuls corn starch, ½ teaspoonful of baking powder and a little salt. Add the whites beaten to a stiff froth last; cook in a little butter.

EGG RINGS.

One cup chopped meat, 1 cup bread crumbs, salt, pepper, 1 egg and water enough to moisten. Put the mixture into well greased gem tins, filling one-half full. Break a raw egg in the center of each, season and bake.

SALADS

"Oh! green and glorious! Oh! herbacous meat
'Twould tempt the dying Anchorite to eat:
Back to the world he'd turn his fleeting soul
And plunge his fingers in the salad bowl."

SALAD DRESSING FOR CABBAGE.

One egg, ½ teacup vinegar, 1 teaspoon mustard, pinch salt, 1 teaspoon flour, small piece butter, heat until it becomes thick like cream.

BEAN AND ONION SALAD.

Peel and slice very fine five medium sized onions, cover with cold water, let stand for a few moments, then press them tightly with the hands to remove strong taste, drain thoroughly. Place in salad bowl 3 cups cold baked beans, mix with onions 2 level teaspoons salt, ½ teaspoon pepper, 2 tablespoons olive oil, 1 teaspoon sugar, 2-3 cup vinegar. Mix lightly but thoroughly with fork and spoon. Garnish with olives, 2 hard boiled eggs sliced, and crisp lettuce.

CHICKEN SALAD.

Cook three chickens until tender, chop, not very fine, add twice the quantity of mixed cabbage and celery chopped fine, slice 6 hard boiled eggs, season to taste, mix.

DRESSING. Two pints vinegar, butter size of an egg, when boiling hot stir 3 well-beaten eggs, 3 tablespoons mustard, 1 teaspoon pepper, 2 tablespoons sugar, 1 teaspoon salt. Cook until thick, pour over chicken and cool.

CHICKEN SALAD.

Sixteen hard boiled eggs, 3 tablespoons salt, 3 tablespoons white mustard seed, 3 tablespoons black pepper, 3 tablespoons sugar, 3 tablespoons celery seed, ¾ gallon cabbage, ¾ gallon turkey or chicken, 4 cups vinegar, ½ cup melted butter or 1 cup fat fowl is boiled in. This is extra good.

EGG SALAD.

One dozen hard boiled eggs. Dressing—Two eggs well beaten, 1 heaping tablespoon sugar, 1 tablespoon flour, salt and pepper, 1 teaspoon mustard, 1 scant cup vinegar; cook in double boiler. When ready to serve, thin the dressing with either sweet or sour cream. Arrange in salad dish, first a layer of the sliced eggs then the dressing ending with the eggs.

NUT SALAD.

Chop together 4 apples, 1 bunch celery, add ½ pound English walnuts and mix with salad dressing; serve on lettuce leaves.

NUT SALAD.

One pound English walnuts, 1 quart chopped apples, 1 quart celery, 1 pound grapes.

DRESSING. Yolk of 12 eggs, 4 tablespoons sugar, 1 cup vinegar, 1 level teaspoon mustard, butter size of an egg, 1 teaspoon salt, pinch cayenne. This will serve 30 people.

POTATO SALAD.

Ten cold boiled potatoes, 4 hard boiled eggs, 1 onion, 1 teacup sour cream, pepper and salt to taste, 4 tablespoons vinegar. Chop onion fine, mix well with chopped potatoes then chop whites of two eggs and mix with potatoes and onion, take the yolks of two

eggs, pulverize and stir into cream. Stir all together, then put in a dish and smooth. Slice the remaining two eggs and place over top.

CREAM DRESSING FOR COLD SLAW.

Two tablespoons whipped sweet cream, 2 tablespoons of sugar, 4 tablespoons of vinegar. Beat well and pour over cabbage, previously cut very fine and seasoned with salt and pepper.

SALAD DRESSING.

Two-thirds cup vinegar, ½ cup sugar, 2 raw eggs, beaten, 2 teaspoons salt, 1 of mustard, 1 teaspoon of butter. Cook until like cream.

MUSTARD DRESSING.

One cup vinegar, 1 tablespoon mustard, 1 tablespoon corn starch, 2 tablespoons sugar, 1 egg. Put vinegar and sugar on stove and let come to a boil. Beat egg, corn starch and mustard together, then stir in vinegar and sugar.

SALMON SALAD.

One can salmon, remove all bones and skin, chop fine. One cup finely chopped celery (cabbage will do) 1 cup chopped English walnuts or hickorynuts, 2 hard boiled eggs, chopped. Mix together then add dressing.

DRESSING. Two eggs well beaten, 1 tablespoon sugar, ½ teaspoon salt, pepper, 1 teaspoon mustard, ¾ cup vinegar; cook in double boiler. Two or three pickles sliced fine adds to the salad.

VEAL SALAD.

Two pounds cold veal cut small, 1 head celery and almost as much cabbage as veal, 1 pound nuts (mixed) and two potatoes. Pour over this any salad dressing.

MAYONNAISE DRESSING WITHOUT OIL.

Mix the yolks of 3 eggs and a teaspoon of salt, 1 tablespoon of butter, a dash of pepper and ½ cup of vinegar. Set over the fire and stir constantly until it thickens; after cool add to it ½ cup of whipped cream and juice of half a lemon.

POTATO SALAD.

One egg beaten well, ½ cup each of sugar, vinegar and hot water and butter; onions to taste and 1 quart of mashed potatoes.

BEET SALAD.

Take 5 medium-sized beets, cook until tender, when cold chop fine, add a bunch of celery sliced thin, pour over salad dressing.

DUTCH CHEESE SALAD.

One pint good dutch cheese, ¼ pound English walnuts chopped fine, mix well and if not moist enough add a little whipped cream. Make into small balls and place walnut meats on top. Serve on lettuce leaf, with salad dressing.

SALMON SALAD.

Drain oil from salmon, remove bones and skin. Line salad dish with fresh, crisp lettuce leaves. Put salmon in dish, pour over 2 or 3 tablespoons of lemon juice or vinegar. Cover thickly with dressing when ready to serve.

PEA SALAD.

Drain the juice off 1 can peas, to these add 1 pound English walnuts and mix with any desired mayonnaise dressing. Serve on lettuce leaves.

CORN SALAD.

Twelve good-sized ears sweet corn, 1 head cabbage, 3 green peppers, 2 cups sugar, 2 teaspoons salt, 1 cup water; boil 15 minutes. Add 2-3 cup flour, 2 tablespoons mustard, ½ gallon good vinegar, 1 teaspoon tumeric. Let all come to a boil, can and seal. The tumeric may be omitted if not liked.

CABBAGE SALAD.

One pint of good vinegar, 4 well beaten eggs, ½ cup butter, put them on the fire and stir constantly until the mixture begins to thicken, then add 1 tablespoon mustard, 2 of salt, 1 of black pepper. Chop 1 head of cabbage very fine, with 1 bunch of celery and soak in salt water for two hours, drain and pour the dressing over it and mix. It will keep all winter in a cool place, if kept well covered. By mixing lobster or chicken with it you will have a nice salad.

LETTUCE SALAD.

Wash and dry nice lettuce leaves, pour over a salad dressing, garnish with slices of hard-boiled egg.

HOT SLAW.

One-half pint vinegar, butter the size of an egg, 1 egg, 2 teaspoons each of mustard, salt and pepper. Boil the vinegar; take it from the stove, stir in all the ingredients quickly and pour over finely chopped cabbage. Cover closely and serve while hot.

CABBAGE SALAD.

Cabbage chopped fine as for slaw, put a cup of vinegar in a stew pan and let come to a boil, take 1 tablespoon of flour, 3 eggs, 1 teaspoon mustard, butter the size of an egg, sweeeten a little, salt, and pepper to taste, put in the vinegar and boil until thick. Pour over the cabbage when cold.

OYSTER SALAD.

Drain liquor off one can cove oysters, 1 cup vinegar to liquor, heat, pour over oysters cut in pieces, one cup celery cut in one-third inch pieces, or one cup chopped cabbage, 2 teacups rolled crackers, 4 beaten eggs; 1 teaspoon salt, 1 teaspoon mustard, 1 tablespoon butter, 2 teaspoons celery seed, if cabbage is used. Let stand several hours.

EGG SALAD.

Cook ten eggs hard, when cold slice, sprinkle on salt and pepper, pour over dressing.

DRESSING. Butter size of an egg, yolk of two eggs, 2 tablespoons sugar, 3 tablespoons cream, 5 tablespoons vinegar, 1 teaspoon mustard. Boil until thick.

POTATO SALAD.

Ten medium sized potatoes, 4 hard boiled eggs, 1 onion chopped fine.

DRESSING. Two eggs well beaten, ½ cup vinegar, 1 tablespoon sugar, salt to taste, butter the size of an egg, ½ cup sweeet cream, a little pepper, mix and boil, pour over potatoes.

CABBAGE SALAD.

One dish of cabbage chopped fine, season with salt and pepper. For the dressing, 3 eggs, 2 teaspoons sugar, 1 teacup vinegar, 1 teacup sweet cream, butter size of walnut. Put vinegar in a saucepan and boil, stir in the well beaten eggs, cream and sugar. When the mixture is like custard pour it boiling hot over the cabbage, stirring slowly with a fork. This is good hot for dinner, or cold for supper.

ASPARAGUS SALAD.

After having scraped and washed asparagus, boil soft in salt water, drain off water, add pepper, salt,

and strong cider vinegar, then cool. Before serving arrange asparagus so that heads will lie in center of dish; mix the vinegar in which it was put after removing from fire with good olive oil or melted butter, and pour over the asparagus.

MAYONNAISE DRESSING.

Two teaspoons mustard and 6 of sugar, 1 teaspoon of boiling water poured on the sugar and mustard to make a paste, 4 eggs, 2 cups of vinegar; cook all together and when done put in butter the size of a walnut; when cold add sweet cream.

LOBSTER SALAD.

Put a large lobster over the fire in boiling water slightly salted; boil rapidly for about twenty minutes; when done it will be of a bright red color, and should be removed, as if boiled too long it will be tough. When cold crack the claws, after first disjointing, twist off the head (which is used in garnishing), split the body in two lengthwise, pick out the meat in bits not too fine, saving the coral separate; cut up a large head of lettuce slightly, and place on a dish over which lay the lobster, putting the coral around the outside. For dressing take the yolks of 3 eggs, beat well, add four tablespoons salad oil, dropping it in very slowly, beating all the time; then add a little salt, cayenne pepper, half a teaspoon mixed mustard, and two tablespoons vinegar. Pour this over the lobster just before sending to the table.

COMBINATION SALAD.

One cup walnuts, 1 stalk celery, 3 large apples and 1 teaspoon salt.

Dressing. One-half cup vinegar, ½ cup of sugar, 1 egg, butter size of a walnut, mix dressing before putting on the stove, cook until thick, let cool then mix in the salad.

TWENTIETH CENTURY SALAD.

Use crisp, white lettuce leaves, sliced red pepper and chopped olives, with a few slices of cucumber. Pour over it mayonnaise dressing.

(4)

Beaten Biscuits

1 c flour - ½ t salt
4 th shortening
1 T sugar dissolved in
½ cup ice water
cut shortening in
flour add sweet cold
water gradually
roll till it pops bak
20 or 30 min.

Pickles, Chili Sauce and Catsup

"Epicurian Cooks, Sharpen with Clayless Sauce his appetite."

MUSTARD PICKLES.

Cauliflowers, small cucumbers, small onions, small green tomatoes, Lima or string beans and celery. Boil all these in water until tender, in water that is slightly salted. Pour the following mixture over all boiling hot; 2 quarts vinegar, 2 pounds brown sugar, ½ pound mustard, red or green peppers. This will make about six quarts.

MIXED PICKLES.

Take 6 or 8 ripe cucumbers, the same of green, pare, cut in small chunks, 3 quarts green tomatoes, pared, a cauliflower cut in small pieces, string beans cut in small pieces, soak all this in salt water over night, add musk melon cut in small pieces, Lima beans previously cooked a little, a little red pepper, a couple of mangoes, celery cut in chunks, small onions cooked a little while in salt water, add nasturtium seed, 5 cents worth mixed spices, 5 cents worth cinnamon bark, mix all together. Cook in vinegar ¾ of an hour. Use 4 cups sugar to 1 quart vinegar.

GREEN TOMATO SAUCE.

Eight pounds green tomatoes, cut up and boiled for two hours in water to cover, drain through a cullender, add 3 pounds brown sugar, 1 quart vinegar, 1 teaspoon each of cloves, cinnamon, ginger and nutmeg. Boil one hour and bottle.

TOMATO CATSUP.

One-half bushel tomatoes cooked and strained, boil down to 8 pints, then add 3 tablespoons salt, ¾ tablespoon black pepper, 2-3 tablespoon allspice, ½ of cloves, 1½ tablespoons cinnamon and 1 pint vinegar.

RIPE CUCUMBER PICKLES.

Six pounds cucumbers, 8 pounds brown sugar, 1 tablespoon each cloves, cinnamon and allspice, ½ tablespoon pepper, 2 tablespoons salt. Cover with vinegar and boil till tender.

CHILI SAUCE.

Eight quarts ripe tomatoes, chopped, 1 cup green peppers, 1 cup onions, ½ cup salt, 5 cups sugar, 1½ quarts vinegar, 2 teaspoons cloves, 3 teaspoons cinnamon, and 2 of ginger, 2 nutmegs. Boil three hours.

CHOW-CHOW.

One quart onions, 2 quarts small cucumbers, 1 large cauliflower, 1 quart small green tomatoes. Put cucumbers in brine one day, scald onions and cauliflower in salt water. One green pepper, a little red pepper. To 3 quarts vinegar add 2 cups sugar, 1 cup flour, 14 tablespoons mustard, stick of cinnamon. Scald the mixture and pour over pickles.

CHILI SAUCE.

One-half peck tomatoes, 2 cups celery, 2 cups onions, 2 small red peppers, each chopped very fine, 1 cup white mustard seed, 1 cup sugar, ½ cup salt, 1 teaspoon black pepper, 1 tablespoon ground cinnamon, 1 quart vinegar. Boil one and a half hours.

CUCUMBER MANGOES.

Cut lengthwise two dozen large cucumbers, remove seeds, let stand in weak salt water over night, wash

with fresh water and fill with the following: Chop fine 1 large head of cabbage, 1 ounce celery seed, 1 ounce mustard seed (white), ½ ounce salt, 1 level teaspoon ground pepper, ½ cup brown sugar, mix with vinegar. Fill and tie with white thread. Put a layer of grape leaves in kettle, a layer of cucumbers, and so on. Cover with vinegar. Scald ¾ of an hour, just let come to boiling point before removing from fire. Boil 1 gallon fresh vinegar, 1 teaspoon alum, 3 cups brown sugar fifteen minutes. Skim. Pour over cucumbers while hot from first vinegar. Bottle air tight. Fine.

FRENCH PICKLES.

Two quarts cauliflower or cabbage, 1 quart green tomatoes, 1 quart little onions, 1 quart pickles, 1 quart green beans, 1 quart ripe cucumbers, salt and drain over night. One cup salt, 1 gallon water, scald in vinegar and drain. Three quarts vinegar, 1 cup sugar, 1 cup flour, 6 tablespoons mustard, 2 tablespoons tumeric, 2 tablespoons celery seed. Cook and pour over pickles.

GRAPE CATSUP.

Five pounds grapes, cooked and rubbed through a sieve, 1 pint vinegar, 3 pounds sugar, 1 tablespoon ground cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon pepper, ½ teaspoon salt. Boil until thick.

CUCUMBER PICKLES.

One quart cucumbers, pack pickles in jar tight, take enough vinegar to cover pickles, add 1 teaspoon alum, 2 or 3 small pieces horseradish, 1 tablespoon sugar. Heat and pour over pickles and heat again until they are hot, then seal. Will keep for years.

MIXED PICKLES.

One quart large cucumbers, 2 quarts small pickles, 1 quart onions, 4 heads of cauliflower, 4 mango peppers, chopped, 1 quart green tomatoes, 1 gallon vinegar, 1 pound mustard, 2 cups sugar, 2 spoons flour. Mix flour in paste. Boil spice in vinegar and add paste and 5 cents tumeric powder. Put all vegetables in salt water over night.

PICKLED ONIONS.

Peel the onions and lay in a brine that will float an egg, leave forty-eight hours, take out and drain, cover them with boiling hot vinegar. Season with whole peppers and cloves.

CHOWDER.

One peck green tomatoes, 3 large, plump cabbage heads, 6 onions, 8 green peppers, celery, 2 cups sugar, 5 cents white mustard seed, mixed spices, cloves and vinegar. Cook thoroughly.

CUCUMBER PICKLES.

For 250 small pickles, 2 gallons vinegar, 4 ounces salt, 2 ounces white mustard seed, 2 ounces alum, 2 ounces allspice, 2 ounces cloves. Tie spices in a cloth, boil with vinegar. Wash the pickles and pack in a jar, pour hot vinegar over and put plate on the jar. Set in a cool place.

SWEET RELISH.

One gallon cucumber pickles, 1 gallon green tomatoes, 1 gallon onions, 6 stocks celery, 2 dozen mangoes, 1 red pepper; chop fine, salt and let stand in weak vinegar three days. Drain well add a dressing of 4 quarts vinegar, 4 cups sugar, 10c worth ground mustard, 10c worth tumeric powder, 1 cup flour. Cook and pour over chow-chow and let come to a boil and can.

FRENCH MUSTARD.

Three tablespoons mustard, 1 tablespoon granulated sugar, well worked together, then beat in an egg until it is smooth; add 1 teacup vinegar, a little at a time, working it all smooth, then set on stove and cook 3 or 4 minutes, stirring all the time. When cold add 1 tablespoon of best olive oil, taking care to get it all worked in smooth. You will find this very fine.

CUCUMBER PICKLES.

Small green pickles, wash, make salt brine about one and a half teacups salt to one gallon water, scalding, pour over and let stand three hours, take one gallon vinegar, add alum size of hickorynut, let it get hot and put the pickles in and let stand fifteen minutes. Now take out and throw vinegar away. Take 1 gallon good fresh vinegar, add white mustard seed, ½ cup sugar, 1 green pepper, cut in two, cinnamon, cloves, celery seed, a thimbleful alum; let all come to a scald. Seal in glass jars. Be sure to have good cider vinegar. Will keep for years.

MIXED MUSTARD PICKLES.

One gallon pickles, same of onions, cook onions tender in salt water, mix thoroughly before putting the dressing on.

Dressing. Six tablespoons strong mustard, 1 tablespoon tumeric powder, 1½ cups, 2c curry powder, 1 cup flour. Mix all together. Add 2 quarts best vinegar, scald, stirring constantly, then turn the contents over pickles hot. Seal.

PICKLES IN GRAPE LEAVES.

To 1 gallon pickles sprinkle 1 cup salt, cover with boiling water. Let stand over night, drain water off and heat hot again and pour over pickles. Repeat this for three mornings. Drain well, line jar with

grape leaves, (washed) then a layer of pickles. Scatter over spices and whole mustard seed; small branches of mustard in the pod is better; then another layer of grape leaves, pickles and spices alternately until jar is almost full. Cover with cider vinegar. Place a small weight on to keep pickles under vinegar. Tie a paper or cloth over the top to keep out the dust. If the vinegar turns white, drain off and cover with fresh vinegar. In this way pickles will keep any length of time.

RIPE CUCUMBER PICKLES.

Take nice large ripe cucumbers, pare them, take out the seeds and soak over night in weak salt water, then let them boil a few minutes in weak vinegar, and stay in this twenty-four hours; pour this off and take good, strong vinegar, sweeten well. Add allspice, cloves and cinnamon, let this come to a boil and pour over the cucumbers. Scald the syrup as often as necessary afterward, which will be seldom if made late in the season. After trying this you will not let your ripe cucumbers go to waste.

DILL PICKLES.

Two quarts vinegar, 1 quart water, ¾ cup salt. Wash the pickles and wipe dry. Put in jar a layer of dill and horseradish, cut in small pieces, whole pepper, cloves and bay leaves; then a layer of pickles; alternate the layers until jar is filled; cover with the vinegar mixture. Do not boil any part of it. Make a sack large enough to cover top of crock. Into this put five cents worth of mustard seed, spread on top, then a plate to fit close. These pickles will keep until spring without washing off.

cucumber pickle.

1 c salt to gal. of water
Make new brine and pour
over cucumbers for 3 days.

1 lb sp. alum to gal. of water
make new solution and
pour over cucumbers for
3 days. -

1 qt. vinegar to nearly qt
of sugar add spices &
boil pour cucumbers
for 3 days.

PRESERVES AND JELLIES

"Never attempt to make jelly in damp or cloudy weather if firmness or clearness is desired."

GENERAL RULES FOR MAKING JELLY.

Always make in porcelain kettle. Use refined or granulated sugar. Do not have fruit, especially grapes or currants, over-ripe. Make not over two or three prints of jelly at a time. As a general rule allow equal measure of juice and sugar. Boil juice rapidly ten minutes, skim and add sugar, boil ten minutes longer. To test jelly, drop a little in a glass of very cold water and if it immediately falls to the bottom, it is done.

TRANSCENDENT CRAB APPLE JELLY.

Transcendent or any variety of crab apples, may be prepared as cultivated wild plums, adding flavoring of almond, lemon, peach, pineapple or vanilla to the jelly in proportion to one teaspoon to two pints of juice before it is done.

GRAPE JELLY.

Put on the stoves grapes just beginning to turn, boil, place in a jelly bag and let drain. To 1 pint of juice add 1 pint sugar and boil twenty minutes.

RASPBERRY JELLY.

Stir into 1 quart of red raspberries a cup of granulated sugar. At the end of one hour run the berries through a vegetable press and strain the juice. Have

ready ½ box a gelatine soaked in a cup of cold water for 2 hours. Pour over this 1 pint boiling water; strain and stir in the berry juice; wet in a jelly mould, line with ripe berries and pour the liquid, when cold, into it; set aside to form. Eat with cream.

QUINCE HONEY.

Pare and grate 5 nice quinces, 5 pounds sugar to 1 pint boiling water. Stir over fire until dissolved, add the grated quinces. Cook fifteen minutes; pour into glasses. Cover when cold.

HOW TO PRESERVE A HUSBAND.

Be careful in your selection; do not choose too young, and take only such as have been reared in a good moral atmosphere. Some insist on keeping them in a pickle, while others keep them in hot water. This only makes them sour, hard and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste; then wrap them in a mantel of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared they will keep for years.

STRAWBERRY SUN PRESERVES.

One pint fruit, 1 pint sugar. Boil ten minutes, spread on plates and set in sun one day.

ORANGE JAM.

Take sweet oranges, peel and put the pulp through a sieve. Add a pound of white sugar to each pound of pulp and juice. Boil twenty minutes and seal.

LEMON JELLY.

Stir together 2 large cups sugar, the juice of 6 lemons and the grated peel of 2 lemons, 1 package of gelatine, well soaked in warm water, cover for 1 hour, pour 3 pints boiling water over this, stir until gelatine is thoroughly melted and strain through a cloth.

CURRANT JAM.

Weigh an equal quantity of sifted white sugar and currants, picked carefully from the stems. Boil together ten minutes, stirring gently and skim; add the juice of 1 lemon to 4 pounds of fruit. Seal while hot. This is excellent.

ORANGE MARMALADE.

Twelve large oranges sliced very thin across the orange. Take out the seeds carefully. To each pint of orange, add 3 pints of water. Let stand 24 hours, then boil until soft. Let it get cold, then add 1 pint of sugar for each pint of fruit. Boil until it drops thick. When cold it will jelly.

TOMATO JELLY.

Dissolve ½ box of plymouth rock gelatine in ½ pint cold water and add 1 quart of stewed tomatoes, season with sugar, salt, pepper, celery salt and a little onion. Cook. Strain through a sieve while hot. Pour into cups or individual molds and put into a cold place to harden. Turn each form on a lettuce leaf and serve with mayonnaise dressing.

CHERRY PRESERVES.

Pound for pound of cherries and sugar. Put cherries and sugar on stove and boil eight minutes; skim cherries and spread thin on plates, cover lightly with syrup and let stand in sun; if sun is very hot ½ day

will cook; if not, leave in sun all day. Put remainder of syrup in dishes and set in sun same as fruit; leave all in dishes until morning.

To Can. Put 2 spoons fruit and 1 of syrup until can is filled. Do not heat fruit or cans next morning.

LEMON JELLY.

Moisten 2 tablespoons corn starch, stir it into 1 pint boiling water and add juice of 2 lemons and 1-3 cup sugar, grate in little of the lemon rind. Put in moulds to cool.

PRESERVED PEARS.

Peel fruit, take almost half and half pears and sugar, let stand over night; in the morning drain syrup off and boil, pour over pears, let stand again one night. Cook now until tender, skim the fruit out and boil syrup until thick. Will last a long time.

FROST JELLY.

One-half box gelatine dissolved in ½ pint cold water, ½ pint boiling water, 1½ cups sugar, juice of 2 lemons. When cool and beginning to form, add beaten whites of 2 eggs and beat together until well mixed. Set in a cool place.

CRANBERRY JELLY.

Two quarts cranberries, 1½ pints cold water, cover, boil ten minutes, strain, add 1 1-3 pints granulated sugar, stir, let boil one minute. Rinse mould in cold water before pouring in jelly. For 3 quarts berries use 1 quart cold water, 1 quart sugar.

PRESERVED WATERMELON OR CITRON.

Peel the melon and boil until soft, try with fork. To 1 pound allow 1½ pounds sugar, simmer slowly

for 2 hours in this syrup, flavor with lemon. Lift the melon and boil syrup until thick and pour it over, add juice of 1 lemon to each quart of syrup.

TOMATO PRESERVES.

Scald tomatoes, a few at a time, remove skins and cores, then cut through the middle from side to side so you can remove the seeds, which is easiest done with the thumb. Have a bucket of cold water to dip the tomatoes in, which will rinse the remaining seeds from it, squeeze it in your hand and it is ready for the preserving kettle. Have your sugar melted and boiled to a syrup, put the tomatoes in and boil until they are transparent. Use equal amount of sugar and tomatoes. These are far superior to those you don't remove the seeds, for seeds make them bitter and watery.

STRAWBERRY AND RHUBARB JAM.

Take half berries and half rhubarb. Scald rhubarb with boiling water and add sugar.

PINEAPPLE PRESERVES.

Have your pineapples as ripe as can be procured. Pare and cut in thin slices, cut each slice in quarters, be very careful to remove every particle of the skin for if it is not all removed it will cause the preserves to look specky. Weigh the fruit and allow a pound of sugar to a pound of fruit. Put a layer of pineapple and a layer of sugar and so on, until the fruit is all in the dish (use a large earthen dish). Put a layer of sugar on top and let stand over night. In the morning drain off the juice and put it in a preserving kettle. Stir in the white of an egg and skim as it comes to a boil; let it boil for ten minutes, then pour boiling hot over the pineapple and let it stand and grow cold with covering, when thoroughly cold, put in glass jars and seal. Serve cold with sliced bananas.

CHERRY SUNSHINE.

One pint sugar to quart of cherries. Boil from 5 to 8 minutes, pour in tumblers and set in the sun for 3 days.

PLUM BUTTER.

Two gallons of ripe plums and about one gallon of stewed apples. Rub through cullander and mix. Do not cook plums. Sweeten as you would jelly and cook all together about 30 or 40 minutes.

BREAKFAST AND TEA DISHES

"Dainty bits make rich the ribs"

POTATO PANCAKES.

Grate 10 good sized raw potatoes; 1 teaspoon salt, 3 eggs well beaten, one tablespoon flour. Fry in butter.

FRENCH TOAST.

Thoroughly beat one egg, add a pinch of salt and a teacup of sweet milk. Dip slices or pieces of stale bread in this and fry in butter until a nice brown on both sides.

CHICKEN OMELET.

Mince fine 1 cup stewed chicken, warm in a teacup of sweet milk, 1 tablespoon butter, salt and pepper; thicken with 1 tablespoon of flour. Make a plain omelet, then add this mixture just before turning it over.

CHEESE STRAWS.

One cup grated cheese, 1 cup flour, 1½ tablespoons butter; rub butter into flour, add ½ teaspoon salt; mix with water as for pie crust. Roll thin; cut into straws and bake.

BLANC-MANGE.

One quart sweet milk, 4 tablespoons corn starch, 4 tablespoons sugar; divide into three equal parts; take 1-3 of it out into a dish, grate up one small cake

Baker's chocolate and stir into another third; add a few drops of fruit coloring and rose flavoring to the other third. Serve with whipped cream.

GEMS.

One cup sugar, butter the size of an egg, 2 eggs, 2-3 cup sweet milk, 1 cup currants, 2 teaspoons baking powder, flour to make a rather stiff batter. Bake in gem pans.

PANCAKES.

Three cups sour milk, 1 egg, 1 teaspoon salt, 1 teaspoon baking powder, 1 teaspoon soda, 2½ tin cups flour. Sift flour, soda and baking powder together.

WAFFLES.

One quart sweet milk, 6 eggs, whites beaten separately; add last. Two teaspoonfuls baking powder, flour enough for a thin batter, 1 cup melted butter, a little salt. This makes waffles enough for eight people.

BANANA FRITTERS.

One egg, 1 cup milk, 3 tablespoons sugar, 1 teaspoon baking powder, 3 bananas sliced thin, enough flour to make a very stiff batter. Drop in hot lard until deep brown. Serve hot with a sauce.

GRIDDLE CAKES.

One pint sweet milk, 1 egg, 2 teaspoons baking powder, one teaspoon salt; stir in wheat flour until thick batter, bake on hot griddle.

FRITTERS.

Two eggs, 1 pint sweet milk, 2 teaspoons baking powder, enough flour to make a stiff batter. Fry in hot lard.

CHEESE FONDU.

One cup bread crumbs, 1 cup grated cheese, 1 cup sweet milk, 3 tablespoons melted butter, 1 teaspoon salt; 1 saltspoon red pepper, 3 eggs beaten separately. Bake in a quick oven until done.

HICKORYNUT MACROONS.

One quart kernels rolled fine, whites of 8 eggs beaten stiff, 2 cups sugar, flour to stiffen; drop on buttered tins and bake in a quick oven.

LETTUCE-HAM SANDWICH.

Cut slices of bread, spread with butter, lay lettuce leaf on one piece and cold boiled ham chopped very fine, mixed with mayonnaise dressing, spread on slice of bread, buttered, and lay on lettuce leaf.

RICE CROQUETTES.

Take rice you have left over and break an egg in, season with salt, mix enough rolled crackers in to make it thick enough so you can make long rolls as thick as your two fingers and put in enough lard so they will float before putting in. Nice for supper.

GRAHAM GEMS.

Two tablespoons sugar and one of butter, well stirred together, add one coffee cup sweet milk, graham to make a stiff batter, then one well beaten egg, ½ teaspoon salt and 2 teaspoons baking powder. Bake 15 minutes. Make 1 dozen gems.

CORN FRITTERS.

One-half can of corn, 1 egg, 4 tablespoons milk, ½ cup flour, pinch of salt, a pinch of baking powder, drop from spoon into hot lard.

BAKING POWDER PANCAKES.

Take 1 pint of sweet milk, 1 egg, 2 tablespoons of melted butter, 1 teaspoon baking powder and flour enough to make a thin batter, add a pinch of salt.

STUFFED OLIVES.

Stuffed olives make an excellent filling for plain white bread sandwiches.

CINNAMON ROLLS.

One quart bread sponge, 1 egg, 1 cup sugar, butter size of an egg, knead these and let raise, then roll out, spread with butter, sugar and cinnamon, cut and roll up. Bake 30 minutes.

A NICE BREAKFAST DISH.

Stale bread dipped in batter and fried in lard and butter mixed. Make the batter with eggs—a teaspoon of corn starch, mixed in a tablespoon of milk to each egg. Salt.

MUSH.

To three quarts of boiling water, add salt to taste; stir in gradually sufficient corn meal to make it quite thick. Boil slowly one hour. Stir often. Eat with cream, milk, butter or syrup. To fry when cold, cut in thin slices and fry in lard to a nice brown.

POTATO SOUFFLE.

One cup mashed potatoes, 1 egg, 1 tablespoon cream, salt and pepper to taste. Beat the yolk of an egg light, add to potatoes with the cream and seasoning. Beat until very smooth and light, add carefully the white of the egg beaten to a stiff froth, turn into a greased baking dish and brown in a quick oven.

CROQUETTES OF ODDS AND ENDS.

These are made of any scraps or bits of good food that happens to be left from one or more meals, and in such small quantities that they cannot be warmed up separately. As for example, a couple of spoonfuls frizzled beef and cream, the lean meat of 1 mutton chop, 1 spoon of minced beef, 2 cold hard boiled eggs, little cold chopped potato, a little mashed potato, a chicken's leg, all the gristle and hard outside taken from the meat. These things well chopped and seasoned, mixed with one raw egg, a little flour and butter, and boiling water; then made into round cakes, thick like fish-balls, browned well with butter in a frying pan or on a griddle.

Scraps of hash, cold rice, boiled oatmeal left from breakfast, every kind of fresh meats, bits of salt tongue, bacon, pork or ham, bits of poultry, and crumbs of bread may be used. They should be used together with care, so as not to have them too dry to be palatable, or too moist to cook in shape. Most housekeepers would be surprised at the result, making an addition to the breakfast or lunch table. Serve on small squares of buttered toast, and with cold celery in season.

CREAM PUFFS.

One cup hot water, and ½ cup butter boiled together. While boiling stir in 1 cup sifted flour; remove from the fire and stir to a smooth paste. When cool add 3 unbeaten eggs, stirring 5 minutes. Drop in a greased pan with a small tablespoon and bake in quick oven twenty-five minutes.

FILLING. One cup milk, ½ cup sugar, 1 egg, 3 tablespoons flour. Cook thoroughly and flavor. When cream and puffs are cold cut open with a sharp knife and fill.

BUCKWHEAT CAKES.

To make batter, warm 1 pint sweet milk and 1 pint water one may be cold and the other boiling); put half this mixture in a stone crock, add 5 teacups buckwheat flour, beat well until smooth, add the rest of the milk and water, and last a teacup of yeast. Or the same ingredients and proportion may be used except adding 2 tablespoons molasses or sugar, and using 1 quart water instead of 1 pint each of milk and water.

POTATO DUMPLINGS.

To 1 pint mashed potatoes add 1 egg and enough flour to make into balls. Drop in hot water and boil twenty minutes. Serve with gravy.

PEANUT SANDWICHES.

To 2 cups of rolled peanuts add ¾ cup of mayonnaise dressing and spread between thin slices of buttered white bread. Very nice for lunches.

GRAHAM GRIDDLE CAKES.

One quart graham flour, 1 teaspoon baking powder, 3 eggs, and milk or water enough to make thin batter.

GRAHAM GEMS.

One egg, 1 tablespoon brown sugar, 1 teaspoon salt, 3 cups buttermilk, 1 teaspoon soda, 1 tablespoon melted lard, stir in enough graham flour so it will drop (not pour), off the spoon; drop in hot gem pans, well greased, bake in hot oven fifteen minutes.

GRAHAM GEMS.

Three cups buttermilk or sour milk, 3 cups graham flour, 1½ cups white flour, ½ cup molasses, 1 teaspoon salt, 2 teaspoons soda.

MUFFINS.

One pint flour, large pinch salt, 1 tablespoon sugar sifted with flour, 4 teaspoons baking powder, 1 cup sweet milk, 2 tablespoons melted butter, 1 egg added last thing. Bake in hot oven twenty minutes.

LITTLE PIGS IN BLANKET.

Season large oysters with salt and pepper, cut fat bacon in very thin slices, wrap an oyster in each slice and fasten with a tooth pick. Heat a frying pan and put in the little pigs, cook just long enough to cook the bacon. Place on slices of toast that have been cut into small pieces and serve immediately; do not remove tooth picks. This is a nice relish for lunch or tea, garnished with parsley. The pan must be very hot before the pigs are put in and care must be taken not to burn them.

HOT TAMALES.

Cook 1 quart corn meal mush thoroughly; put in ½ cup butter the last thing. Chop fine 3 pounds of chicken or veal, 2 onions, 3 or 4 red peppers. Salt to taste. Add 1 cup chopped raisins and 1 of nuts. Cut corn husks square at the ends and as long as possible; must be boiled to fold well. Spread on a cake of mush, fill with chopped meat, fold up into a little roll, fold both ends over and tie with a bit if husk. Serve hot from steamer with coffee, olives, salted wafers and fruit.

CANNING AND SPICED FRUITS

"Mingle, mingle, mingle; you that mingle may."

CANNED PIE PLANT.

Cut fruit in squares and fill fruit cans, (not cooking) set cans in pans and fill to overflowing with cold water until can is all under water; let stand two hours, seal tight not heating either fruit or cans.

PICKLED PEACHES.

Wash peaches, take 1 quart of vinegar, the same of sugar and heat; cook the fruit a little, then place in jars, pour the vinegar and sugar over, add cloves and seal.

CANNED STRAWBERRIES.

Boil sugar and water to syrup, then make a thickening of 2 teaspoons corn starch, and ½ gallon of syrup, let come to a boil, then add berries, heat a few minutes can and seal; place can tops down and let stand three days and put away in the dark.

CORN CANNED.

Three pints water to 8 pints corn, boil twenty minutes, then add 1 pint salt, boil three minutes and can.

SPICED CHERRIES.

Eight pounds stoned cherries, 1 pint strong vinegar, 4 pounds brown sugar, all kinds of spices tied in a piece of cheese cloth, a few pieces of stick cinnamon;

drain and heat, pour boiling hot over fruit every morning for a week. Heat fruit and juice all together before putting in jars. If desired add more sugar.

RHUBARB.

To what will make 4 quarts of canned rhubarb, slice one pineapple. Cook together, sweeten and can.

GRAPES.

Take grapes, wash and pour boiling water over them until they are covered, let stand about fifteen minutes; skim out fruit and put in jars. Make a hot, thick syrup, pour over and seal.

CANNED CHERRIES.

Pit the cherries, put them in clear water and cook, dip them out of the juice, put them in cans and fill with boiling water and seal.

SPICED APPLES.

Eight pounds apples, pared, 4 pounds sugar, 1 quart vinegar, 1 ounce stick cinnamon, ½ ounce cloves. Boil sugar, vinegar and spices together; put in the apples, and let them stay until tender. Put them in a jar, boil syrup till thick, pour over.

SPICED PEACHES.

Pare, stone and halve nine pounds peaches, simmer till tender, pour off the water and add 1 pint vinegar, 4 pounds sugar, cloves, mace, cinnamon, boil half an hour or less if they seem too soft.

CANNING STRAWBERRIES COLD. (FINE.)

Take fresh, firm berries, add 1 pound sugar to each pound of fruit. Scatter the sugar in between the layers of fruit and let stand in ice box eight or ten hours.

This will harden the fruit so you can put your hands in and stir thoroughly from the bottom. Let stand five or six hours; stir again and put into pint cans; put spoon into can and stir once or twice around to get out the air. See that your can is *full* before sealing. Use everything cold.

SPICED BEANS.

Cook string beans tender in salt water, without breaking the pods. Use enough vinegar to cover them. To every cup vinegar take one-half cup sugar, and season with stick cinnamon. Boil vinegar and sugar together and pour over beans after draining water off.

CANNED STRING BEANS.

Take beans and cut them into nice size to cook, put them in a large porcelain kettle, cover them with water, then add enough salt to make quite salty, cook till almost tender, put in quart cans, cover with the juice, leaving a space at top of can for two tablespoons of good vinegar, seal air-tight. When you want to use them take and rinse them, then boil and drain, then season the same as fresh beans with the exception of salt. They will keep for a whole year if air-tight.

CANNED PINEAPPLE.

Take equal measure of shredded pine apple and sugar, place in a crock alternately. Let this stand over night. In the morning drain off the juice; to 3 cups of juice, add 1 cup water. After this mixture comes to a boil, put in the pulp of pineapple, let boil up (not cook.) Seal.

SPICED HUCKELBERRIES.

Seven pounds of berries, 3½ pounds sugar, 1 pint vinegar, spice to taste.

SPICED CURRANTS.

Five pounds of fruit, 4 pounds sugar, 2 tablespoons cloves, 2 tablespoons cinnamon, 1 pint vinegar.

PICKLED PEACHES.

Make a syrup with 1 quart water, 2 cups sugar, ½ cup good vinegar, boil until thick; wash peaches and drop in syrup and boil until tender, take up and pack in jars or cans as full as possible and pour over the syrup. Will keep in jars a long time.

CANNED BEETS.

Boil young beets until tender, peel and slice. Take good, strong cider vinegar and half as much sugar as vinegar. Let come to a boil, drop in beets, heat thoroughly. Can immediately.

PICKLED ARTICHOKES.

Boil the artichokes in strong salt water for two or three minutes, lay on a hair sieve to drain. Take as much vinegar as will cover the artichokes and boil with one or two blades of mace, some root ginger, and one nutmeg, grated fine. Pour this mixture on the artichokes, while hot, and seal.

FANCY DESSERTS

"She was so skilled and perfect in the art, that everything her fairy fingers touched, seemed like Ambrosia; fit for the gods."

ORANGE SHERBET.

Juice of one dozen oranges, half dozen lemons, strain, add 4 cups sugar, 2 quarts water, freeze; just before it is frozen stiff, add the whites of two well-beaten eggs.

LEMON ICE.

Juice of six lemons and grated rind of two, 2 cups sugar, 2 quarts water and the beaten whites of 4 eggs, freeze.

MILK SHERBET.

Juice of 4 lemons, 3 cups sugar, thoroughly beat these before adding 3 pints of milk, freeze immediately.

PINEAPPLE ICE.

Dissolve 2 tablespoons gelatine in ½ pint warm water, add 1 pound sugar, 3 pints water, 1 teacup shredded pine apple and juice of 4 lemons. Stir all together and freeze .

LEMON CREAM.

One and one-half cups boiling water, stir 2 tablespoons corn starch wet with water and juice of 1 large lemon, add the beaten yolks of 3 eggs, 1 cup of sugar, boil five minutes stirring all the time, then stir

in the whites beaten stiff, form into small glasses and serve cold with whipped cream on top of each glass. This is a dainty dish.

TYFOSA DESSERT.

One pint tyfosa put in dish, pour on 1 quart boiling water, enough of any kind of nuts to make a layer, and sliced banana; let cool and serve.

RAISIN SANDWICH.

Finely chopped seeded raisins and English walnut meats mixed with the well-beaten white of an egg, slightly seasoned and flavored with a tiny bit of vanilla. Figs used in place of raisins will afford a variety. No sugar should be used with them. Use equal portions of fruit and nuts.

ORANGE FLOAT.

One quart water, 4 tablespoons corn starch, 1 cup sugar, cook, add the juice of two or three lemons; pour this over five sliced oranges, beat the whites of two eggs, with a very little sugar, put on top; serve with whipped cream.

GRAPE JUICE FRAPPE.

Boil 1 quart water, 2 cups sugar ten minutes, strain into can or freezer, when cold add 3 cups grape juice, the juice of 2 lemons, pack freezer, when half frozen remove dasher, set aside until time to serve.

PRUNE WHIP.

One pound prunes stewed until tender and mashed fine, 1 cup sugar, 1 teaspoon vanilla, whites of 4 eggs beaten stiff. Put in greased pan and bake 20 minutes. Serve with whipped cream.

ICE CREAM.

Two quarts milk, let come to a boil, 2 cups sugar, 2 eggs, 1 tablespoon flour, 2 tablespoons starch; beat all together and pour into the hot milk; let it cook a little longer, cool and put in a pint of cream; flavor to taste. Freeze.

PINEAPPLE SHERBET.

Take one quart of water, stir in one pint of sugar, one 20 cent can of pineapple, chopped fine, and juice of three lemons. Freeze this until mushy, add one quart of whipped cream and freeze again. Add beaten whites of four eggs and freeze.

ICED CHOCOLATE.

Put one heaping teaspoon cocoa to each half pint boiling water in double boiler, mix, cook five minutes, sweeten, remove from fire, when cold add half cup good cream, beat the whole until light, fill glasses half full cracked ice, pour over cocoa and serve.

ITALIAN ORANGE ICE CREAM.

One pint cream, 12 ounces pulverized sugar, juice of six oranges, 2 teaspoons orange extract, yolks of 8 eggs, a pinch of salt. Freeze.

LEMON SHERBET.

Scald rind of one lemon in 1 quart of milk, ¾ pint sugar, juice of 3 lemons, let stand over night (not necessary but better). Add milk when ready to freeze. No different if it curdle.

PRUNE WHIP.

Stew 1 pound of prunes and pick fine, stir well with chopped nuts, add the well beaten whites of 4 eggs, 1½ cups granulated sugar. Bake in slow oven and serve with whipped cream.

FRUIT ICE.

Squeeze enough fruit in a fruit press to make a pint of juice, add a pint each of water and sugar, pour the whole boiling hot on the whites of 3 eggs, beaten to a stiff froth and whip the mixture thoroughly, when cool freeze in the usual manner. Red raspberry and currant make a fine flavor.

FRUIT BLANC MANGE.

Stew cherries, cranberries or raspberries, strain off the juice and sweeten it; let boil in a bath, and stir in corn starch wet in cold water, 2 tablespoons starch for one pint juice, stir till cooked, mould, cool and eat with cream and sugar.

FRUIT ICE.

Grate finely flavored apples, make them very sweet and freeze. Pears, peaches or quinces grated fine, or stewed and run through a sieve, then sweetened very sweet and frozen, are fine.

ICE CREAM—ONE GALLON.

One box gelatine dissolved in one quart hot milk, strain and add 2 pounds sugar, yolk of 6 eggs well beaten, heat eggs, gelatine and sugar until eggs are cooked. Add 2 quarts cold milk, 1 quart sweet cream, whites of six eggs well beaten, flavor and freeze.

NUT SHERBET.

One cup sugar, juice of 2 lemons, put in a double boiler and heat yolks of 6 eggs, cooked with eggs and sugar. Beat whites and put in slowly, then add 1 cup walnuts; put in sherbet glasses and set to cool. Enough to serve ten. Put whole half nut on top each dish.

FRUIT SALAD.

One cup hickorynut meats, 2 oranges, 2 bananas, 1 can pineapple, cut in small pieces, fill sherbet cups half full with fruit, adding sugar to taste; fill with whipped cream. Delicious.

NUT SALAD.

One box gelatine, pour on 1½ quarts cold water, let this heat until it dissolves; 1 can pineapple, turn off the juice, add 1½ cups sugar, add to gelatine, heat, set away to cool, chop pineapple fine, 1½ cups of any kind of nuts chopped fine, 1 pint whipped sweet cream, add gelatine when it begins to set. Take silver fork and mix nuts, cream and gelatine together. Keep in cool place, it will last several days.

ICE CREAM—ONE GALLON.

Three quarts milk, heat boiling hot, ½ cup flour stirred to a paste, 1½ cups sugar, pinch salt, after adding flour cook a few minutes, then strain and set away to cool; when cool add 1 pint cream and flavor with lemon and vanilla. Freeze.

AN APPETIZING FIRST COURSE.

Mix together the scooped-out pulp of oranges, sliced bananas, bits of pineapple, candied cherries, or other fruit, sprinkle with lemon juice, set on ice till wanted. Then fill the emptied halves of orange skins with the mixture. Serve singly on a small individual china plate in a nest of young lettuce leaves, parsley or water cress, with powdered sugar.

FRUIT PUNCH.

Make a syrup by boiling 2 cups sugar, 1 cup water ten minutes, add one cup strong tea, 1 pint cherry juice, 1 pint strawberry juice, juice of 5 lemons, juice

of 5 oranges, 1 can grated pineapple; let stand 20 minutes, strain, turn into a punch bowl over a piece of ice; add ½ pint candied cherries, 1½ gallons water. This will serve 50 or 60 people.

CHERRY TOITE.

Drain the juice off one can of cherries and thicken it with 1 heaping tablespoon of corn starch. Return to the cherries adding one cupful of sugar. Line a deep pie tin with a rich puff paste; pour the prepared cherries into this and bake. Beat the whites of 4 eggs to a stiff froth, add 3 tablespoonfuls of sugar, ½ cup chopped nuts; spread over the top and return to the oven and brown as slowly as possible.

CURRANT, RASPBERRY OR STRAWBERRY WHISK.

To 3 gills fruit juice, add 10 ounces crushed sugar, the juice of 1 lemon and 1½ pints cream. Whisk till thick and serve in little glasses.

HEAVENLY HASH.

Fill a dish with slices of bananas, oranges, pineapple and white grapes, or any fruit desired. Make a jelly of 1 package of gelatine, 1 pint cold water, juice of 2 lemons and enough pineapple juice to flavor it. Let stand 1 hour, then add 2 pints of sugar, 2 pints boiling water, strain over the fruit, let it get cold and serve with whipped cream.

LEMON ICE CREAM.

Squeeze a dozen lemons, make the juice quite thick with white sugar, stir into it very slowly 3 quarts of cream and freeze. Orange ice cream is prepared in the same way, using less sugar.

STRAWBERRY ICE CREAM.

Rub 1 pint ripe strawberries through a sieve, add 1 pint cream, 4 ounces powdered sugar. Freeze.

FRUIT DESSERT.

To one 10c box of jello, take 1½ pints of boiling water, stir until dissolved and let stand until nearly cool; add 3 sliced bananas and 2 oranges, or any kind of fruit, but this is most preferable, with strawberry flavor. Very nice served with whipped cream.

FRUIT SALAD.

Soak 1 box of gelatine in ½ pint of cold water 20 minutes; add 1 quart of boiling water, the juice of 2 lemons and sugar to suit the taste; peel and cut into cubes 2 large oranges, 2 bananas and a few candied cherries; mix all together, pour into a mold, set on ice until it hardens; to be eaten plain or with whipped cream as a dressing.

BAVARIAN CREAM.

Pick over 2 quarts strawberries, squeeze through a cullendar, add 2 teacups sugar, when sugar is dissolved, add 3 tablespoons gelatine, previously soaked in ½ cup tepid water. Place it on ice, stir it smooth, and when it begins to set, stir in 1 pint of cream, whipped, form into moulds and serve with whole strawberries around it.

ORANGE ICE.

Boil 1½ cups sugar in 1 quart of water, skimming when necessary; when cold, add juice of ½ dozen oranges; steep the rinds in a little water and strain into the rest; add the rind and juice of one lemon. Strain into freezer and freeze.

PRUNE COMPO.

One and one-half pounds of prunes cooked, seed, chop fine, add 1 tablespoon sugar, whites of 2 eggs beaten to a froth, add to the prunes, stir well, bake 10 minutes, then frost and brown in the oven. Serve cold with sweet cream.

APPLE ICE.

Grate, sweeten and freeze well-flavored apples, pears, peaches or quinces. Canned fruit may be mashed and prepared in the same way.

SNOW SOUFFLE.

Beat the whites of 2 eggs to a stiff froth, dissolve more than half a box of gelatine in a little more than a pint of hot water. Two cups sugar and the juice of 2 lemons; when this is dissolved and cooled, stir into it the eggs you have beaten, beat the whole together until it is white and stiff, mould and pour around it a soft custard.

FROZEN TUTTI FRUTTI.

Scald cream and add equal parts milk; sweeten and flavor. When partly frozen, add chopped mixed nuts and 1 cup preserved cherries.

WHIPPED CREAM.

Place cream over ice until thoroughly chilled, and whip with an egg beater or whip churn until it froths. While whipping place froth on a sieve, and return to bowl to be re-whipped all that passes through. When cream is difficult to whip, add to it and beat with it the white of an egg. Sweetened and flavored this is a choice dessert alone, but it may be served in various ways. Baked apples, and fresh or preserved berries are delicious with it. Jelly-glasses, one-third full of jelly and filled up with cream, make a very wholesome and delicious dessert.

PUNCH.

One pint of grape juice, ½ pint sugar, the juice of 2 lemons and 1 orange, or any fruits that might be desired.

TAPIOCA CREAM.

Soak 2 tablespoons tapioca over night in just enough water to cover it; in the morning boil 1 quart of milk with the soaked tapioca by placing it in a tin can or a pail, set in water to boil; add 2-3 cup of sugar and a little salt; beat the yolks of 3 eggs thoroughly, when the milk has boiled 10 minutes stir in the yolks, remove from fire and stir rapidly for 5 minutes so it will not curdle. Flavor with lemon or vanilla; pour in a baking or pudding dish, beat the whites of the eggs to a stiff froth, pour over the cream, sift sugar over top and brown in oven. Serve cold.

CHOCOLATE ICE CREAM.

Scald 1 quart milk, beat 3 eggs, 5 tablespoons sweet chocolate powder, or breakfast cocoa, add enough warm milk to make a paste. Rub until smooth, add 2 cups sugar, mix all together. When cool add 1 teaspoon vanilla and freeze.

A NOVEL DESSERT.

Cook 1 quart cranberries in 1½ cups of water, when berries are soft add 2 cups of white sugar, strain through cullendar. Put a layer of cranberries in deep dish, then cover with layer of sliced bananas, and so on, until dish is full. Make a meringue with the white of 4 eggs and rather more than the usual amount of sugar, add this to dish and grown in oven. It should be eaten cold.

RASPBERRY CREAM.

One quart good cream, 1 pint fresh raspberries, mash and rub the fruit through a fine sieve or strainer to extract the seeds, bring the cream to a boil (having reserved 1 pint for froth,) and add to the berries while it remains hot, sweeten with powdered sugar to taste, let it become cold. Now raise cream, which has

been reserved to froth with beater, take off the froth and lay it on a sieve to drain; fill dish or glasses with the cream and place froth on top. Very nice. Any kind of berries, jam or jelly is good, and can be used without straining.

AMBROSIA.

Peel 1 dozen oranges, slice, put a thick layer in a dish, cover with powdered sugar, have ready fresh grated cocoanut, put over the oranges and sugar alternately, until the dish is full. Have cocoanut for the top.

MAPLE ICE.

Three cups maple syrup, yolks of 12 eggs, 2½ quarts cream; beat yolks into cold syrup, bring to boiling point, stirring constantly; let cool, whip cream and add to syrup when perfectly cold, pack in ice and salt for 7 or 8 hours. If cream will not whip, this well make a delicious plain maple cream. Cook syrup and eggs as above and cream and freeze. Sufficient for one gallon.

STRAWBERRY FOAM.

Take 1 quart strawberries, crush, sprinkle over ½ cup sugar, set in a cool place until time to serve. Beat 2 eggs stiff, add 2 tablespoonfuls sugar, stir into it the crushed berries. Serve decorated with large, ripe berries.

PINE APPLE ICE CREAM.

Three pints cream, 6 large pineapples, 2 pounds powdered sugar; slice the pineapples thin, scatter the sugar between the slices, cover and let the fruit stand three hours, cut or chop up in the syrup, and strain through a hair sieve or double bag of coarse lace; beat gradually into the cream and freeze as rapidly as possible; reserve a few pieces of pineapple unsugared,

cut into square bits, and stir through cream when half frozen, first a pint of well whipped cream, and then the fruit. Peach ice cream may be made in the same way.

One cup sugar, 5 tablespoonfuls cream, 1 square unsweetened chocolate, ¼ pound marshmallows, vanilla to flavor. Heat sugar, cream and chocolate slowly to boiling. Boil hard five minutes, add tiny pinch salt. Stir a few minutes, until slightly cooled, pour over the marshmallows; do not cut for five hours or the marshmallows will not cut smooth.

MARSHMALLOWS.

Pull marshmallows apart in as small pieces as you wish; put them in the oven until light; add chopped nuts and serve with whipped cream.

AN AFTER DINNER SWEET.

Marshmallow-stuffed dates make a delicious after-dinner sweet. Remove the pits from the dates, fill the space with marshmallow, and roll the dates in powdered sugar. One marshmallow will stuff four dates.

CHAFING DISH DEPARTMENT

"Now, good digestion, wait on appetite,
And health on both."

GLORIFIED RAREBIT.

Put 1 teaspoon butter in hot blazer, without hot water pan, add ½ teaspoon salt, ¼ teaspoon paprika, and same of mustard. When hot, add 1 cup cream or rich milk, then add 1 cup soft bread crumbs; when this boils add 1 cup fresh cheese, cut into bits or run through meat chopper, and let it melt. Then add 3 well-beaten eggs, stir for a minute or two, and serve on hot buttered toast or crackers. Place hot water pan under the blazer to keep it hot while serving.

SWEETBREADS WITH PEAS.

One can peas, 3 small sweetbreads, 1 teaspoon butter, ½ pint beef stock, celery leaf, salt, white pepper, ½ teaspoon browned flour. Stand the sweetbreads in cold water for 1 hour; then parboil and remove rough edges, sinews and membranes. Put in cold water and keep on ice till wanted. Put into chafing dish with the sweetbreads and butter. When the butter has been absorbed add ½ pint stock and the celery leaf chopped fine, the salt, pepper and browned flour. Turn the sweetbreads. When the same is reduced one-half, it is ready. When cooking, open a can of green peas. Warm thoroughly in the chafing dish; put in salt, pepper and a tablespoon of butter. Serve peas and sweetbreads together.

POACHED EGGS WITH TOMATO SAUCE.

Take the juice of ½ can tomatoes, or 5 fresh ones, 1 stalk celery chopped fine, ¼ onion chopped fine, ½

teaspoon salt, ¼ teaspoon red pepper, 1 tablespoon butter, 1 tablespoon flour, ½ cup milk, five eggs, a pinch of soda. Cream butter and flour in the blazer, add the tomato juice, celery, onion, salt and pepper and let mixture boil. Stir in pinch of soda and the milk. Have the eggs ready in the poacher, and drop into the hot water pan. Place the eggs on buttered toast and surround with the tomato sauce. Garnish with parsley.

CREAMED DRIED BEEF.

Break the beef into small pieces and put in blazer to which has been added butter. Allow the beef to brown nicely, then add enough milk to cover it and flour and butter sufficient to thicken the milk. Let boil a few minutes and serve hot.

WALDORF OYSTERS.

One pint oysters, one cup cream, one cup cooked celery, one cup cracker crumbs, two tablespoons butter, salt, white pepper and paprika. Put into the hot water pan the cream, butter, celery and seasoning. When hot add oysters. Cook until edges of oysters curl. Add cracker crumbs and extinguish lamp immediately. Serve with cold beaten biscuit.

CODFISH AND EGGS.

Freshen salt codfish and pick into small pices. Place in the blazer with a tablespoon of thick cream, pepper to taste. Add one egg to each cut of fish; when heated through serve.

CREAMED CHICKEN.

Two cups cold chicken, one cup chicken stock, one cup milk or cream, two tablespoons butter, one heaping tablespoon flour, salt and pepper; melt the butter in chafing dish; add chicken and stock when butter begins to brown, then the flour, stirred into the milk. Season and serve on toast.

CREAMED SALMON.

Melt 2 tablespoons butter in the blazer over hot water, add 2 tablespoons sifted flour, seasoning of salt, pepper and cayenne, and 1 pint hot milk. When smooth and thick, stir in 1 cup canned salmon, 1 cup finely chopped peanuts and the whites of six hard boiled eggs, chopped fine. Serve hot on buttered toast.

OYSTER EGG OMELET.

Take one-fourth cup sweet milk and one tablespoon oyster liquid; season with butter, salt and pepper. Place over fire, just at boiling point, thicken rather stiff with flour, drop in six large oysters cut in two, and remove from fire. Beat three eggs, whites and yolks separately, adding one and one-half tablespoons cream, also salt and pepper to yolks. Into the hot blazer pour yellow mixture and then the oyster sauce and fold in the white of the eggs. Have blazer well buttered and cook until whites are perfectly stiff. Roll and serve.

CONFECTIONERY

"My mission in life is a sweet one, I claim,
For the children's eyes brighten at hearing my name."

SUGGESTIONS.

Granulated sugar is preferable.

Candy should not be stirred while boiling.

Cream tartar should not be added until the syrup begins to boil.

BUTTER SCOTCH.

One cup molasses, 1 cup brown sugar, ½ cup butter, a little soda, boil till brittle.

TAFFY.

Two cups sugar, ½ tumbler water, 1 teaspoon vinegar, ¼ teaspoon cream tartar, butter size of a walnut; vanilla.

CENTENNIAL DROPS.

White of 1 egg beaten to a stiff froth, ¼ pound pulverized sugar, ½ teaspoon baking powder; flavor with lemon; butter tins and drop with teaspoon about three inches apart. Bake in a slow oven and serve with ice cream. Bake at 250° about 45 min

CREAM CANDY.

WHITE PART. White of 1 egg beaten to a stiff froth, 2 tablespoons cream, 1 teaspoon lemon extract, mix with pulverized sugar until you can mix like bread, then roll in thin cake.

YELLOW PART. Yolk of 1 egg well beaten, 2 tablespoons cream, 1 teaspoon vanilla, mix with pulverized sugar until you can mix like bread, and roll in thin cake; lay one cake upon the other and cut in squares. If desired, place nut meats on top of squares.

PEANUT CRISP.

Three pounds sugar, 2-3 cup New Orleans molasses, 1-3 cup butter, 1½ pounds shelled peanuts, 1 pint water, 1 ounce soda. Put molasses, sugar and water in kettle and cook until a spoonful dropped in water can be rolled in a firm ball; add the nuts and boil five minutes longer; take from fire, add butter and stir slowly till melted, add soda, stir quickly and when it begins to rise pour in well buttered pans very thin.

BUTTER SCOTCH.

Two cups brown sugar, ½ cup boiling water, butter size walnut; vanilla, pinch, each, of salt and soda.

SALTED PEANUTS.

Shell fresh roaster peanuts, remove the skins, have butter hot in skillet, put in peanuts and stir, sprinkle salt over them and stir until hot through.

TAFFY CANDY.

Three pounds sugar, ½ pint cold water, let boil five minutes, add 2 tablespoonfuls vinegar, butter size of hickorynut, boil, testing in cold water till it will click against side of glass; do not stir nor scrape out cooking dish. Pour in buttered pan to cool. Pull sufficient and cut in size to suit. Flavor.

MAPLE CANDY.

Four cups brown sugar, 1 cup rich milk or cream, butter size of an egg, 2 tablespoonfuls vanilla, 2 cups chopped nuts. Let sugar and milk boil five minutes, add butter. When melted take off the fire, add vanilla

and nuts, beat well till the bubbles have disappeared, pour into greased tins; when cool trace in squares. Very good.

FUDGE.

Two cups sugar, ½ cup sweet milk, butter size of a good walnut, flavor with vanilla, grate chocolate in and cook until it makes a soft ball when dropped in water; pour on buttered plate and stir until hard.

NUT FUDGE.

Put into granite pan one pound granulated sugar; add 1 cup rich cream or milk. When this is hot, add two ounces of unsweetened chocolate, grated. Stir constantly to keep from burning. When boiling, add one ounce butter. Continue cooking until a small portion, if put into a saucer, becomes sugar when rubbed with a spoon. When cooked enough, remove from fire and beat until the mixture begins to thicken, then quickly put in the nuts. Pour into buttered pans to harden and cut in squares.

MAPLE FUDGE.

One cup granulated sugar, one cup dark brown sugar, one-half cup milk. Flavor with vanilla. Cook till it thickens, then take from fire and stir till creamy and pour into pan.

CRACKERJACK.

Two cups shelled peanuts, 1 cup hickorynut meats, ½ cup walnut meats, 6 quarts corn, popped, 2 cups sugar, 2 cups golden syrup. Mix corn and nuts together. Cook sugar and syrup until it hairs; pour over corn and make into balls.

POP CORN BALLS.

Salt the corn when popped, take 2 cups New Orleans molasses, 1 cup light brown sugar, 1 tablespoon

vinegar, butter size of walnut, boil fifteen minutes, put in ½ teaspoon soda five minutes before done, pour over corn and make into balls; flour the hands.

CRACKERJACK.

Pop corn, not putting on much lard or butter, make a syrup of 2 cups sugar, 1 cup baking molasses, butter the size of an egg. Flavor. Pour over popper corn slowly, stirring constantly, and be sure to put enough syrup so it will stick together good, take out of pan you are stirring it in and pack in a greased pan. Let cool before cutting.

FRENCH CREAM CANDY.

Two cups sugar, 1 cup water, pinch cream tartar. Allow the mixture to boil without stirring until a drop falling from a fork will "spin a hair," or a small quantity dropped into a glass of cold water, will form a soft ball easily worked with the fingers. Then remove to a cool place, carefully without shaking and when the fingers can be borne on the bottom of the sauce pan beat the syrup to a cream. Now take up as much of the cream as can be handled and work until smooth. You are now ready to form candies. Flavor. Color or leave white and hold into any shape.

PEANUT CANDY.

One cup white sugar, 1 cup chopped peanuts. Put the sugar into a smoking hot frying pan, stir until it dissolves, add the peanuts to and turn into a buttered dish at once.

HONEY CANDY.

Four tablespoons honey, 1 pint white sugar, water enough to dissolve sugar, boil until brittle when dropped in cold water, when cooling, pull.

MARSHMALLOW FUDGE.

One cup sugar, 5 tablespoons cream, 1 square unsweetened chocolate, ¼ pound marshmallows, vanilla to flavor. Heat sugar, cream and chocolate slowly to boiling. Boil hard five minutes, add tiny pinch salt. Stir a few minutes until sligthly cooled, pour over the marshmallows; do not cut for five hours or marshmallows will not cut smooth.

ALMOND CANDY.

Two cupfuls of white sugar, one and one-half cupfuls of sweet milk; boil until it will crisp in water like molasses candy; then add one and one-half teacupfuls of blanched almonds, perfectly dry.

COCOANUT CANDY.

To one-half cup water, add 2 cups granulated sugar. Boil 6 minutes and stir in 1 cup prepared cocoanut. Spread on buttered paper and cut into squares.

SEA FOAM.

One and one-half cups sugar, ½ cup water, 1 teaspoon vinegar. Boil until it hardens in cold water. Remove from fire. Add the white of 1 egg beaten stiff and ½ cup nut meats. Flavor to taste. Beat with a fork briskly until it begins to harden. Drop the mixture on buttered plate in small, rough cakes about two inches apart. Set in cool place.

DIVINITY FUDGE or "FLUFFY RUFFLES."

Two cups granulated sugar, 1 cup corn syrup, 1 cup hot water, 1 tablespoon vinegar. Boil till when dropped in cold water, will harden at once. Remove and let cool.

One cup sugar, ½ cup hot water. Boil till it hairs. Remove from stove and pour into well beaten whites of two eggs.

Take part 1 and pour into part 2 and beat 20 minutes. Add nuts and vanilla. Drop from spoon into buttered pan.

Home Remedies and Household Hints

Self possession is evidence of a clear brain.

RECIPE FOR A HAPPY DAY.

Take a little dash of cold water,
A little leaven of prayer,
A little bit of sunshine gold
Dissolved in morning air.
Add to your meal some merriment
Add thought for kith and kin,
And then, as a prime ingredient,
A plenty of work thrown in.
Flavor it all with essence of love
And a dash of play.
Let the dear old Book, and a glance above
Complete the well-spent day.

TO REMOVE IRON RUST.

Thicken lemon juice with salt and rub on rust spot, place article in the sun; two or three applications may be necessary.

CROUP—Melt butter and molasses together and give until child vomits. Very easy and very sure.

FOR ROUP IN CHICKENS—Hog's lard and sulphur equal parts, or dry sulphur blown down the fowl's throat.

SALVE—Two tablespoons honey, 2 tablespoons linseed oil, 1 teaspoon turpentine, yolk of one egg, flour to thicken.

CLEANSING SORE THROAT—One-half teaspoon common salt, ½ teaspoon baking soda, 1 ounce glycerine, water enough to make 3 ounces. Gargle throat.

Beat the white of an egg and add to lemonade makes a delightful drink for invalids.

TOOTH POWDER—One-half ounce Peruvian bark, 1 ounce orris bark, ½ ounce myrrh, 2 ounces pulverized chalk.

PNEUMONIA—Take six onions, chop fine, put into a large spider over a hot fire; add vinegar and rye meal to form a thick paste, stir and simmer ten minutes. Put into cotton bag, large enough to cover the lungs and apply as hot as the patient can bear. In about ten minutes change the poultice, continue reheating poultice, in a few hours the patient will be out of danger. But continue until perspiration starts freely from the chest. Make two poultices. Also an excellent remedy for croup, when applied to the throat.

DYSENTERY—One tablespoon rhubarb root, 1 teaspoon baking soda, 1 teacup boiling water and a little peppermint. Dose:—One tablespoon three times a day.

QUINSY—Tar spread on the throat and quite up under the ears; cover with a cloth and go to sleep, and wake up well. Only a brown stain will remain; it is easily washed off and is a sure relief. Recommended for diphtheria or scarlet fever.

DR. M. HAMMOND gives it his experience that in convulsions of children, to turn them upon the left side will cut short, like magic, the convulsions. Epileptics treated in the same way are always promptly relieved.

TO STOP NOSE BLEEDING—Place a penny between the upper lip and teeth; hold there a few minutes. Never fails.

TO MEND CHINA—Take a very thick solution of gum arabic in water, stir into it plaster of paris until the mixture becomes the consistency of cream, apply with a brush to the broken edges and join together. In three days the article cannot be broken in the same place.

FOR CRACKED LIPS—Cover with inside of egg lining.

FOR ERYSIPELAS—Crush raw cranberries, apply as poultice.

RECIPE FOR QUARRELING—Take a root of sassafras and steep in a pint of water and put in a bottle and when your husband comes in to quarrel, fill your mouth with it and hold until he goes away. A sure cure.

BUFFALO BUGS—Take strips of red flannel, dip in liquid arsenic and lay around the edge of carpet.

TO BEAUTIFY THE HAIR—Put 1 ounce pulverized sulphur into 1 quart rain water, shake well every few hours, then pour liquid off and saturate the scalp every morning. Cures dandruff and falling out of hair.

TO WASH WINDOWS—Two tablespoons turpentine in water.

FOR COLIC—Give infants very warm water until they vomit.

TO CLEAN TINWARE—After thoroughly washing in hot soap suds and wipe dry, then apply dry flour and rub with newspaper.

FOR INFLAMED EYES—Scrape raw potatoes, apply as a poultice. Renew as it gets dry.

REMEDY FOR SPRAINS—Take boneset and smart weed, equal parts, tincture in alcohol four hours, then strain and bottle for use. Bathe surface of sprain freely.

TO REMOVE RUST—To remove rust from white garments, soak them thoroughly in buttermilk. It will remove the rust and make them snow white.

RICE WATER—Two ounces rice, two quarts water, and boil for an hour and a half, then add sugar and nutmeg to taste; some prefer salt. An excellent drink in diarrhoea and dysentery.

LIME WATER AND MILK—Take a clear, saturated lime water and fresh milk, each a wine glassful, mix. Let a tablespoonful or less be taken at once. This will sometimes remain upon an irritable stomach which will retain nothing else.

TAKE FIRE OUT OF BURNS—Pour hot water on a lump of white lime; strain off the water, and add linseed oil, shake well in a bottle and apply at once. This should be kept in every house for an emergency.

EGG NOG—Beat the white of an egg to a stiff, dry froth, add 1 tablespoon sugar, 1½ gills sweet milk and a grating of nutmeg. Serve at once.

CURE FOR ALCOHOLISM—In the morning before breakfast, an orange should be eaten, one about 9 o'clock, one before dinner, one before supper and one before retiring; continue for one week. The second week 4 oranges per day will be sufficient, the third week 3 and the fourth week the tippler won't be able to bear the smell of alcohol.

CHOLERA MIXTURE—One ounce tincture opium, 1 ounce tincture rhubarb, 1 ounce tincture camphor. Excellent for sumer complaints. Dose— Adults, 15 drops on a little sugar; children, 5 to 10 drops.

CEMENT FOR MARBLE—Take one pound gum arabic, make into thick mucilage, add to it powdered plaster of paris 1½ pounds, five ounces quick lime, mix well; heat the marble and apply the mixture.

FOR COUGH—Juice of one lemon, the same amount of glycerine, mixed. Dose, adult, one teaspoonful every twenty minutes until relieved.

LINIMENT FOR RHEUMATISM—Take 1 pint good cider vinegar, add heaping teaspoon each of salt and pepper, boil down to half pint and use.

INK STAINS—To remove ink stains, soak goods in buttermilk.

DISINFECTANT—Chloride of lime, as well as being a disinfectant, is useful to drive away rats from cellars.

MUSTARD PLASTER—To make mustard plaster: Use no water, but mix the mustard with the white of an egg, the result will be a plaster which will draw perfectly but will not produce a blister.

COUGH RECIPE—One pint molasses, 1 teaspoon oil peppermint, 8 drops oil tar, 2 tablespoons alcohol. Mix well and add 1 tablespoon ginger.

GRASS STAINS may be removed from white material by washing the stained garments in spirits of camphor.

FOR CROUP—Apply a cloth wrung out of cold water to the neck and chest, cover with dry cloth to exclude the air and put a bottle of hot water to the feet.

CURE FOR SPRAINS—Make a poultice of clay and vinegar and bind on.

POULTICE FOR A BOIL—Scrape castile soap into cream and steep them together till right for a salve. The best salve known for a boil at any stage.

TO PRESERVE EGGS—To each pail of water add one quart fresh slacked lime and one pint common salt, mix well; fill a barrel half full of this fluid; put your eggs in it any time after June and they will keep for months.

TO STOP HICCOUGHS—One tablespoonful quince juice.

TAR SMOKE FOR DIPHTHERIA—Pour equal parts turpentine and liquid tar into a pan or cup and set fire to the mixture. A dense resinous smoke arises. The patient breathes it and is relieved.

FOR TOOTHACHE OR PAIN IN THE FACE—Mix salt with yolk of an egg until about consistency of mustard; use same as mustard plaster.

TO KEEP FLIES FROM HORSES—Take two or three handsfull of green walnut leaves, pour over two or three quarts of soft cold water; let stand one night, pour in a kettle and boil fifteen minutes. When cold, wet a sponge and before the horse goes out of the stable, let those parts which are most irritated be washed over with the liquid.

TO REMOVE KEROSENE SPOTS—Kerosene when spilled on a carpet can be readily removed by putting on Indian meal, then brushing out when it has lain a few hours. It may need more than one application if much has been spilled, but it will all come out by repeated applications.

COLD SORES—Cold sores are quickly relieved by applying boracic acid occasionally.

RING WORM—Rub the spot with milk from milkweed, which grows wild. Continue this a few days and the spot will disappear.

CURE FOR TONSILITIS—Cut up lovage root and fry in lard. Apply as poultice.

EAR ACHE—Roast together onions and tobacco and squeeze the juice, drop in the ear.

TO CLEAN FURNITURE—A mixture of equal parts of linseed oil, vinegar and turpentine.

SURE CURE FOR AGUE—Five cents worth frankincense, crushed, one grated nutmeg put in thin muslin bag. To be worn over pit of stomach.

WHEN PEELING ONIONS begin at the root end and peel upwards and the onions will scarcely affect your eyes at all.

RULE FOR STAINS—A good standing rule for stains should be tacked up on the wall of every kitchen. Use hot water and no soap for all fruit stains. Use cold water and soap for tea, coffee and cocoa

stains. A little thought and knowledge along this line would save an immense lot of trouble and result in better looking table linen.

WHEN MASHING POTATOES use hot milk, and if you have been in the habit of using cold, you will be surprised at the difference in its lightness.

SURE CURE FOR SNAKE BITE—I have seen many people bitten, but have never known a case proving fatal where this remedy was used. Procure the yolk of an egg and mix with enough salt to make a good, thick poultice, put the poultice on the bite and bandage tightly. Watch the solution and when it is full of poison it will change color and should be renewed.

CURE FOR A FELON—A felon may be cured by tying the affected finger in a poultice of pulverized rock salt and turpentine, renewing as the poultice becomes dry. Usually twenty-four hours application of the above will cure the felon.

BURNS—Apply butter immediately. It will prevent blistering and remove the fire and soreness. A remedy always at hand and easily applied.

TO STOP HICCOUGHS—Put a few drops of good. cider vinegar on a lump of sugar. Let dissolve in mouth.

CHICKEN LICE—The best remedy for lice in poultry houses is to add one pound of concentrated lye to a boiler of soap suds, and apply hot on the walls, floors and roofs of the houses. All lice and nits will then be destroyed. If the roosts are suspended by rods from the rafters and not allowed to touch the sides of the house, there will be less trouble with lice

RHEUMATISM CURE—Five cents worth nitre potassium, twenty cents worth iodide potassium, in one pint water. Take one tablespoonful three times a day before each meal. If followed as directed will cure without fail.

FOR SPRAINS—Apply a poultice made of equal parts of salt and lard. This will give instant relief and reduce the swelling. There is nothing better.

FOR INFLAMATION OF STOMACH AND BOWELS—One quart buckeye bark, boiled in one gallon water. Skim out bark and thicken water with bran. Put in sack for poultice.

TO REMOVE MILDEW AND FRUIT STAINS—Put one ounce chloride of lime in a bowl, pour over it one pint boiling water. Strain through a fine cloth. Add three pints cold water. Gather up the stained places and put into the water and let remain twelve hours. Rinse thoroughly and you will find the stains have disappeared. This is particularly successful in removing peach stains. If the solution is strained and the cloth well rinsed, there will be no harm done the fabric.

BOILS AND FELONS—Take equal parts of honey or molasses and the white of an egg, and enough flour to make a paste. Spread on cloth and apply.

SUGAR CURED MEATS—Four ounces saltpeter, 4 ounces pepper, 5 pounds salt, 200 pounds of meat. Make a thick syrup of brown sugar and rub all over the meat, then apply the dry salt. This will keep the year round.

CURING PORK OR OTHER MEAT—For 100 pounds, 1 quart New Orleans molasses, or 2 pounds brown sugar, 1 tablespoonful pulverized saltpeter, 1½ tablespoonfuls soda, dissolve in a little warm water, when all is dissolved pour in cold water enough to cover your meat, then put in salt till it bears up an egg; pour over your meat, let stand five weeks, then take out and smoke if so desired.

HOME MADE VINEGAR—Vinegar that will prove in every way satisfactory, may be easily and cheaply made at home. For a start get good New Orleans or sorghum molasses, or the darkest grade of